



THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 82

JANUARY 25, 1930

Reference
7th Tier

Number 4

Armour's ANHYDROUS AMMONIA

QUALITY is the first consideration in
buying Ammonia—

Next in importance is SERVICE.

Many convenient stock points enable
our customers to get Ammonia quickly
when it is needed.

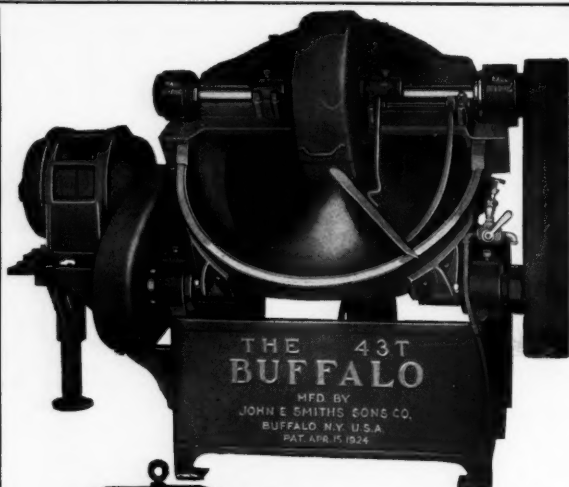
We guarantee our Anhydrous Ammonia to be free from moisture and impurities that prevent maintenance of desired low temperatures, and is sold subject to consumer's test before attaching cylinder to machine.

Armour Ammonia Works

Owned and Operated by

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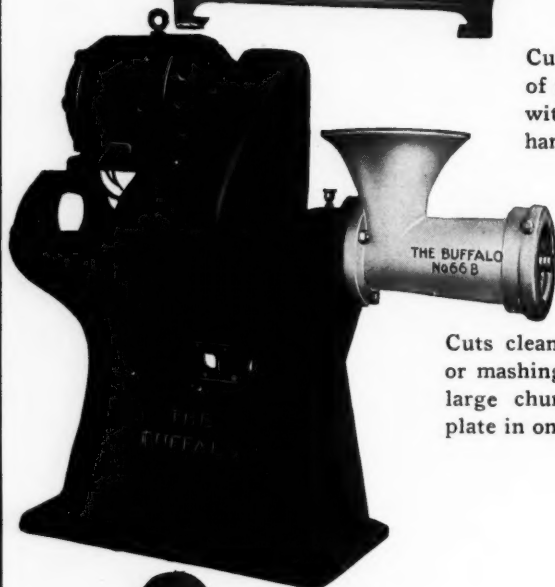


To make the best sausage
—most profitably—use the
world's greatest sausage
machines—"BUFFALOS"!

"BUFFALO" Self-Emptying Silent Cutter

—with bowl raised
and lowered by
compressed air.

Cuts and empties a batch
of meat in 5½ minutes—
without touching it by
hand.



"BUFFALO" Meat Grinder

Cuts clean without any heating
or mashing of the meat. Takes
large chunks through the fine
plate in one operation.

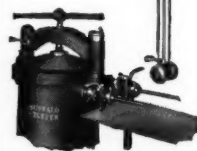
TRUNZ- "BUFFALO" BIAS Bacon Slicer

Produces a 1½-inch
wide slice from 1-
inch thick bacon by
cutting it on the
bias!

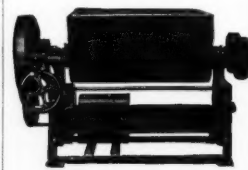
Gives you a
41% increase
in your slices.



"BUFFALO" Air Stuffer
Equipped exclusively with
patented Superior piston
Guaranteed leakproof



Schonland patented
Casing Puller
Saves 50% to 65% in time
and labor



"BUFFALO" Mixer
A necessary machine to obtain
high grade sausage

*It will pay you to investigate these
profit-producing machines!*

JOHN E. SMITH'S SONS CO.
BUFFALO, N. Y., U. S. A.

Branches: Chicago—London—Melbourne

H. P. S. NEWS

C. CARR SHERMAN, Editor

Vol. I

January 25, 1930

No. 3

The Great First Industry

With an annual volume well over three billion dollars, the Slaughtering and Meat Packing Industry is rated by the Census of Manufactures as the first industry.

The 1927 figures show a volume of \$3,057,215,718, which, with the addition of sausage manufacturing, the manufacture of soap and kindred products, brings the total amount to nearly three and one-half billion dollars.

Amounts spent for materials, supplies, fuel and power exceed \$2,750,000,000 for the year.

The first great industry—and it is with a feeling of pardonable pride that we say we supply leaders in that industry with their high quality wrapping papers.

Short Ones

It will be a Scotch packer who will find a way to condense shampoo suds back into soap.

Another thing this country needs is a spot remover to remove spots left by spot removers.

Some jazz bands don't realize that an adult cow can make just as much noise as they do—and give milk besides!

After years of research, scientists have discovered that the kind of hens that lay the longest are dead hens.

Permits Meats to "Breathe"

H. P. S. Oiled White Loin Paper permits fresh meats to "breathe" through the paper. Loins wrapped in it do not sweat, resulting in less shrinkage, brighter color and fresher looking meats. H. P. S. Oiled White Loin Paper fully protects the meat. It is a uniform-quality paper and H. P. S. prices make it profitable for you to use it.

"My Fate Is in Your Hands"

Producers of foodstuffs realize that the housewife is the final court of appeal. She is the one who has determined, times without number, whether an article of food shall be a high success or shall utterly fail.

She is the one who buys certain packaged foods and certain trade marked meats—and it's generally because, having tried a certain brand, the manufacturer or packer has kept faith with her. He has kept up the high quality she found in her first purchase.

The housewife is interested in quality. She doesn't bother a great deal about the details necessary to obtain that quality. For example, she doesn't care at all how you wrap your meats going into the freezer. You may even not wrap them at all as far as she's concerned. But she does recognize the results of improper wrapping. She knows when proper preservative precautions have not been taken, because

the quality is affected. And, in those cases, she is quite likely to switch brands.

Meats going to the freezer, particularly hams and bellies, need proper protection against the air currents constantly circulating therein. If they haven't this protection, freezer burns develop—and the housewife recognizes this defect!

For this reason, many of the nation's important packers insist on having their freezer meats fully protected with H. P. S. Freezerwrap. They are con-

vinced, through actual tests and continued use, that this protection permits their hams and bellies to retain the high quality for which they are famous.

H. P. S. Freezerwrap preserves the original freshness and wholesomeness of the meat—helps packers maintain the high quality upon which their reputations have been built.

We'll gladly send samples of H. P. S. Freezerwrap, together with prices, promptly on request.

(Advertisement)

—and there are many more!

W. H. OPPENHEIM, President

HARRY BOCKY, Sec'y-Treas.

DES MOINES PACKING COMPANY

PACKERS

Beef - Veal - Mutton

1700 MAURY STREET
DES MOINES, IOWAH. P. Smith Paper Company,
1130 W. 37th St.,
Chicago, Ill.

Gentlemen:

When a packer saves \$11.07 on a \$30.92 order as we did on the shipment just received from you -- it makes him feel like the chap who after winning his first bet on the horses, said; "How long has this thing been going on?"

But unlike playing the ponies, we are sure of cashing every bet in placing our oiled and waxed paper business with H. P. Smith Paper Company. Our only regret is that we did not answer your ads a long time ago.

We are indeed pleased, doubly so because in addition to the sizable saving in price, the quality of your paper, if anything, is finer than that for which we've always paid more money.

Yes Sir! We're pleased -- and here's our check in prompt payment to prove it.

Sincerely yours,

DES MOINES PACKING COMPANY

Per Harry Bocky

HB: H&B

This letter *proves* what we have been telling you from time to time. We give you quality packing papers and effect real savings in their cost. Send us samples of the papers you are now using, and ask us to give you quotations for your requirements.

H. P. Smith Paper Company

1130 West 37th Street--Chicago, Illinois



... what is this
RHINELANDER
Greaseproof

**that offers such savings in
 wrapping greaseproof jobs
 ?**

**Classify Your
 Wrapping
 Jobs**



*Products of the Meat Packing
 Industry Which Should Be
 Wrapped in Rhineland
 Greaseproof Parchment*

Lard (1 and ½-lb. prints)
 Lard (inner liners in cartons)
 Lard (tub and tierce tops)
 Sliced Bacon
 Bacon (whole pieces)
 Bacon (inner liners in cartons)
 Bacon Ends
 Sliced Boiled Ham
 Sliced Baked Ham
 Smoked Hams
 Boiled Hams
 Baked Hams
 Ham Butts
 Cottage Butts
 Roulette
 Dried Beef
 Dry Mince Meat
 Chili Con Carne
 Corned Beef Loaf
 Liver Cheese Sandwich Loaf
 Meat Loaves (all kinds)
 Vienna Style Sausage
 Skinless Franks
 Bologna
 Liver Sausage
 Salami
 Pork Sausage (link)
 Sausage (inner liners in cartons)
 Head Cheese
 Souse
 Scrapple

IT IS a paper that has superior greaseproof qualities and offers absolute greaseproof protection.

Its cost is low—accordingly when it is used on jobs that are solely greaseproof wrapping jobs, it turns a great slice of wrapping overhead into pure net profits. It saves money—not a little money, but lots of money. Enough to make it a major item of special interest to you.

Rhineland Greaseproof Parchment is a beautiful paper to look at. Wrapped around a meat product it has the crisp, clean look that speaks much for the merchandise it protects. It has a printing surface that takes a brand name or trademark and reproduces it the way the sales department wants it to look.

But all we can say about Rhineland Greaseproof Parchment won't mean as much to you as the sight of the paper and the tests you give it. Specimen sheets will bring home to you the full force of their story—that there is a better and more economical way to wrap your greaseproof jobs. May we send you specimen sheets today?

RHINELANDER PAPER COMPANY
RHINELANDER, WISCONSIN

**Rhineland GREASEPROOF
 Parchment**

A printing surface that gives new life and color to your trademark or brand name!



A complete service for Packers may be had at Rhineland, in Greaseproof Parchment, Bleached and Unbleached Glassine.

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 82. No. 4

JANUARY 25, 1930

Chicago and New York

Quick Freezing and Packaging Seen as Hope for Better Meat Distribution

Livestock producers want increased meat consumption.

They see great wastes in present meat distribution methods, and want them remedied.

Getting meat to the consumer at lowest cost and in a most attractive form is their idea of the surest way to stimulate consumption.

The Federal Farm Board supports these views, and will cooperate in a plan to stabilize livestock prices and cut out meat distribution wastes.

New meat processing and packaging methods—especially quick freezing—are seen as a chief hope for better meat distribution.

These points were brought out at the annual meeting of the National Livestock Producers' Association at Chicago on January 22-24, by C. B. Denman, member of the Federal Farm Board and former head of the association.

Stabilizing Livestock Prices.

Stabilizing prices of livestock and getting meat to the consumer at the least cost and in the most attractive way to stimulate consumption are some of the problems to the solution of which members of the association looked.

The first question is cooperation in the formation of a great national livestock sales agency patterned along the lines of the grain, wool and cotton corporations already formed under the supervision of the Federal Farm Board.

The keynote speaker of the convention was C. B. Denman, former president of the association and now the livestock member of the Farm Board.

Mr. Denman told the producers that they had gone a long way in cutting their production costs, and that he believed the average farmer and average cattleman are efficient.

Meat Distribution Is Inefficient.

"I am sure the average hog producer is rather efficient in his production methods, and I am rather sold on the idea that the average packer is quite efficient," he said. "I am just as surely sold on the idea that our distribution system is altogether wasteful and inefficient," Mr. Denman said.

"Do I mean to say that retail distributors of meat are dishonest or making undue profits? Not at all. I mean to say that the system of distribution is entirely out of date and we must find some better way.

"The new dry ice and quick freezing methods perhaps offer the greatest ray of hope in the future distribution of meat products."

Mr. Denman called attention to the cooperative attitude on the part of the millers and the textile people toward the plans of the board and the new

Institute Puts Quick Freezing on Regional Meeting Program

So widespread is the interest in quick freezing that the Institute of American Meat Packers has made this the subject of the first regional meetings of the new year.

The first regional meetings of the Institute in 1930 will be held at Chicago on February 20, and at New York on March 6, according to a bulletin just issued to the membership of the Institute by President Wm. Whitfield Woods.

The entire program will be devoted to demonstrations of quick freezing and talks and discussion concerning it.

All packers who find it convenient to attend either of these meetings, regardless of the Institute region in which they are resident, are invited to do so. The program of the two meetings will be approximately the same.

Authorities Will Speak.

Among the speakers who have agreed

to participate are Clarence Birdseye, vice-president of the General Foods Company; H. F. Taylor, vice-president for scientific research of the Atlantic Coast Fisheries; S. C. Bloom, of Bloom and Kamrath, and C. L. Jones, of the Dry Ice Corporation of America.

There will be a morning session at 10 a. m. and an afternoon session at 2 p. m. In Chicago the meeting will be held at the Palmer House, with a special luncheon between sessions. In New York the meeting will be at the Pennsylvania Hotel, with a special luncheon between the two sessions.

"It is our intention to distribute the times and places and subjects of regional meetings," President Woods stated, adding that "later in the year regional meetings, with a different program, will be held in the West and in the South."

grain, cotton and wool organizations.
Favor Price Stabilization.

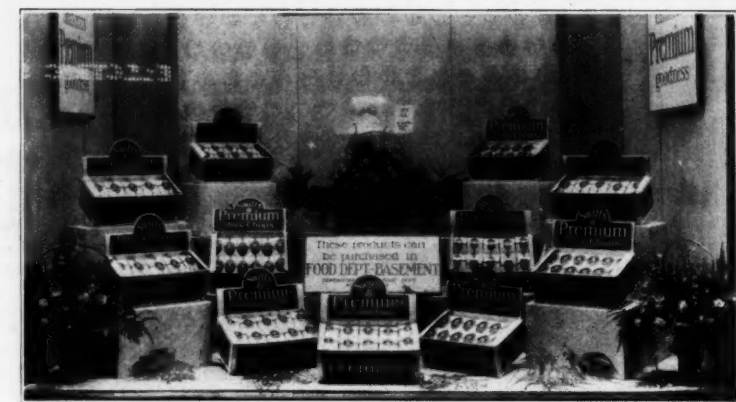
They are not so much interested about price as they are concerned about that price becoming stabilized so they might have some knowledge of what their operating costs would be, he said.

"I think that we as livestock farmers," Mr. Denman said, "will find the same attitude on the part of the membership of the Institute of American Meat Packers, who have their money invested in the great processing plants of this country, to go forward on the same kind of program to stabilize the price of livestock products.

"It has to be an industry program, and we must take into account those who have their money invested in the processing plants of this country as well as those in the picture who are taking toll for a service that is not needed any longer."

In speaking of the desire to have this cooperative livestock sales agency a price-determining agency, Mr. Denman said that the great strides that direct marketing is making must be recognized, and that this type of marketing should be brought under the control of this agency, so that a correlated marketing program with sufficient volume under control, whether on or off the market, would be possible.

At the banquet held on Wednesday evening vice president Homer Davison



HOW ONE PACKER MERCHANDISES PACKAGED RETAIL CUTS
 Display of quick-frozen pork and lamb chops made by a Chicago food store when Swift & Co. first put these products on the market. (Photo by THE NATIONAL PROVISIONER.)

of the Institute of American Meat Packers was the principal speaker. Mr. Davison told of the cooperative work the Institute was doing with producers to promote the production of a better type hog. At the same time he told the livestock men of the desire of the packing industry to cooperate in any move which would work for the betterment of both producer and packer.

Elmer A. Beamer, who succeeded C. B. Denman as president of the National Live Stock Producers' Association, was presiding officer at the sessions.

Cuts that the company will make available in this form in the near future are porterhouse, club, round and sirloin steaks, rib, rump and rolled rib roasts, beef short ribs, shoulder roasts, shoulder steaks, beef stew, hamburger meat in 1 and 2-lb. packages, veal cutlets, chops, shoulders, leg and veal stew and breast of veal, as well as ox tails and pork cutlets.

Machinery Must Be Set Up.

It is recognized that time will be required to make these cuts available everywhere, necessitating gradual adjustment of the company's distributive system. It will also depend in a measure on the rate at which the retail meat market is equipped to handle these new products.

The ability of the company to serve the consumer and at the same time offer a large market to the producer of livestock as well as to the egg, poultry and dairy producer, is pointed to through its 39 packing plants in the United States and Canada, where it expended approximately \$544,000,000 for livestock in 1929; 80 produce plants; 7 cottonseed oil mills, 13 shortening manufacturing plants, and 17 fertilizer plants.

In addition to its other by-product manufactures, the company makes and markets about 10 per cent of the glue that is made in the United States.

Year Book Contents.

The book includes President Louis F. Swift's 1930 address to the shareholders, Treasurer R. L. A. Carton's financial statement, a discussion of the livestock price trend in 1929, the company's 30 years of national advertising of meats and meat products, the industry's contribution to medicine and surgery, a list of Swift employees who completed 35 years of company service in 1929, and a list of Swift's identifiable products.

Swift Plans to Extend Packaged Meat Product Activities

Discussing identifiable packaged meat cuts, Swift & Company's Year Book for 1930 points out that "no development in recent years has aroused more interest in the packing industry" than the preparation of such meat cuts in the packing plant.

The company believes this method of marketing fresh meat is sound, economic and in step with present living and buying habits. "Hence it has originated and pioneered the development and merchandising of meat in identifiable packages."

The company now has numerous patent applications pending to protect its rights with reference to the production and merchandising of these meats.

Pointing to the marked increase in sales of bacon and lard in convenient packages, the company is of the opinion that modern merchandising practice calls for a still further extension of the work of preparing packaged meat cuts in the packing plant.

Satisfactory Research Results.

Research by the company has been under way for some time, and as a

result "the selection and packaging of meat cuts at the packing plant, with freshness sealed in by a new and original method" has been made possible. "These cuts can be transported to the retail shop in the same prime condition as when cut from the dressed animal," says the year book.

It is believed the marketing of consumer cuts on a nation-wide scale will simplify the retailer's problem. It will enable him to know just what each product costs, and speed up his turnover. It will reduce his trimming and shrinkage loss, and enable him to carry a larger assortment of goods with a smaller investment. This method, the year book says, also enables the retailer to handle only those cuts that are in demand by his trade.

At the present time Swift & Company are offering pork chops, pork tenderloins, lamb chops—both loin and rib—leg of lamb, shoulder of lamb, rolled lamb loin roast, lamb stew, rolled breast of lamb, sliced calf livers, sliced beef livers and calf sweetbreads in identifiable packages.

Farm Board Member Favors Plan to Stabilize Meat Prices

Cooperative sale of livestock, and producer-packer union to stabilize meat prices and wipe out waste in distribution, was advocated by C. B. Denman of the Federal Farm Board before the convention of the American National Livestock Association in convention at Denver last week.

He felt that producers and packers could join together to control production and marketing of meats at a stabilized price. This price should be well understood, he thought, and high enough to return each a profit, yet low enough when the meat is put into a package—with grade and price stamped thereon—to be attractive to the ultimate consumer.

"If there are those who are furnishing an unnecessary service and taking a toll for it, and that service costs so much that it is limiting the consumption of meat and meat products, I believe we all have an obligation to eliminate it, and this is in keeping with the policy which we are directed to carry out," Mr. Denman said.

Breaking up a beef carcass according to the most up-to-date methods approved by the National Live Stock and Meat Board was another feature of the association program. R. C. Pollock, managing director of the board, told of the beef demonstrations that are in progress and of the excellent support the work is receiving.

W. W. Woods, president of the Institute of American Meat Packers, reported on the "Progress of the Meat Industry."

Resolutions of Cattlemen.

Resolutions adopted by the association include the urge that the packers consent decree be modified to the extent of permitting the larger packers to engage in the retail selling of meats and all related commodities.

Provision of adequate government funds was advocated for the extension of government grading of beef, so that the service could be available throughout the country, and that steps be taken to establish uniform grades by the government to be used by all packers with or without their private name or brand.

Commendation was given the work of the National Live Stock and Meat Board, and a desire expressed that it be continued and extended. For the purpose of supporting the work of the board, a charge of 25 cents a car was approved on all cattle sold in carlots and 1 cent per head on less-than-carlots.

The association endorsed and ex-

pressed approval of the Agricultural Marketing Act and of the policies of the Farm Board. Individual members of the association were urged to take steps necessary to cooperate in the plans of the board for the orderly marketing of their livestock.

Victor Culberson of Silver City, N. Mex., was re-elected president of the association; H. G. Boice, Phoenix, Ariz., first vice-president; and the following second vice-presidents: William Pollman, Baker, Ore.; George Russell, jr., Elko, Nev.; Hubbard Russell, Los Angeles, Calif.; Charles E. Collins, Kit

Carson, Colo.; and Charles D. Carey, Cheyenne, Wyo. F. E. Mollin was re-elected secretary-treasurer.

Seattle will be the 1931 convention city.

CANADA PRODUCERS WILL PACK.

Canadian livestock producers are planning to go into the packing business.

Cooperation on the part of producers to the extent of experimentation in packinghouse operation, so as to follow the products of livestock all the way to the consumer, was described by A. B. Claypool, president of the Alberta, Canada, Live Stock Pool, at the meeting of the National Livestock Producers Association in Chicago this week. Mr. Claypool described some of



EVEN THE PRINCE OF WALES APPROVES BEEF GRADING.

The Prince of Wales is shown here using a grade-marking machine adopted by the British Ministry of Agriculture, at the abattoirs in Caledonian Road, Islington. Home-raised and imported refrigerated meats are graded and marked so that the British housewife may know the grade of meat she is purchasing.

the handicaps which the Canadian producer felt he labored under, due to his one crop method of hog production, and to the present organization of the packing industry in Canada.

He outlined the pitfalls into which cooperative packinghouses had fallen in the past, and the means the Alberta producers would take to avoid similar handicaps.

The pool will not begin operation of its plant until next fall, when a plant with a capacity of 1500 hogs a week will be operated. The effort will be to cater to the domestic rather than the British market, where Danish competition is so keen.

BOOSTS BEEF IN MANY CITIES.

An intensive program of demonstrations of modern beef cutting methods throughout New York has been planned by the National Livestock and Meat Board for the latter half of February and all of March.

This is a part of the nation-wide movement in behalf of beef being sponsored by the American National Live Stock Association, the Hereford, Shorthorn, and Aberdeen-Angus breed associations, and the Institute of American Meat Packers. In New York the work will be carried on in cooperation with the New York State College of Agriculture of Cornell University.

The board also announced a number of other engagements for the beef campaign to be filled in the immediate future. These include St. Paul, Minn.; Madison, Wis.; Detroit, Mich., and Cleveland, Ohio. These are special request programs.

In the New York state program the state agricultural college is taking the lead in making arrangements in the various cities. Representatives from the college will be present for all of the demonstrations. The first city on the list is Ithaca, February 14. Eleven other cities will follow in rapid succession as follows: Binghamtown, Feb. 17 to 19; Elmira, Feb. 20 to 22; Buffalo, Feb. 24 to March 1; Rochester, March 3 to 8; Geneva, March 10; Auburn, March 11; Syracuse, March 12 to 15; Ithaca, March 17 and 18; Utica, March 20 to 22; Albany, March 24 to 29; New York City, March 31 to April 8.

The other programs mentioned come before those in New York. St. Paul, Minn., is first on the list with a demonstration on January 28 for the Twin City Restaurant Men's Association, and one on February 3 for the Minnesota Retail Meat Dealers Association, which will be in annual convention at that time.

Madison, Wis., is scheduled for February 5, the occasion being a meet-

ing of lamb men at the University of Wisconsin. Associations of hotel men will see the demonstration at both Detroit and Cleveland, the dates being February 10 and 12 respectively. Announcement of future itinerary in the beef campaign is to be made later by the National Live Stock and Meat Board.

The cutting demonstration, a feature of the campaign, presents modern methods of breaking up the carcass into retail cuts. The methods are designed to meet present-day consumer demand for the small attractive cuts of beef and afford the most economical utilization of the carcass from the standpoint of the dealer. These methods which have been carefully worked out over a period of years are demonstrated by D. W. Hartzell, National Live Stock and Meat Board specialist in this work.

BIG WESTERN STOCK SHOW.

Packer beef buyers chose the grand champion steer at the National Western Stock Show, held at Denver, Colo., January 18 to 25. This was an Aberdeen-Angus summer yearling steer, and was chosen by judges H. F. Blayney, Branch Curtis and Terrell Davis. It was owned and exhibited by the Colorado Agricultural College.

This twenty-fourth annual show, one of the largest ever held, from the standpoint of both exhibits and attendance, was heralded by the stock show issue of The Denver Daily Record Stockman, in the form of a monograph of the Western live stock and meat industry. This 160-page magazine issue



CHAMPION BEEF BUTCHER.

Mike Mullins and some of the prize cattle he dressed in record time.

again depicts the romance and wealth of the Western cattle and sheep country.

The continued growth of Denver as a livestock market is indicated in the receipts of livestock during 1929 when 624,284 cattle, 540,713 hogs and 2,300,000 sheep were marketed through the Denver yards. Since this market opened in 1886, there have been received at the local yards 57,598,114 head of livestock.

In pointing to improvements in packing industry facilities at the Denver yards the magazine calls attention to the consolidation of departments at Swift & Company's plant and the abandonment of the wholesale market, which has been operated in the business center of the city. Alterations and additions at the Swift plant also will provide an outlet for poultry and poultry products and other produce.

Practically every phase of the livestock industry and the livestock market in the West is discussed in the stock show edition of this daily market journal, and the progress made during the year registered.

BEEF DRESSING RECORDS.

A world's record in time and exactness in cattle dressing is claimed by Mike Mullins of Chicago. He has been for many years a beef butcher and packinghouse superintendent, but throughout his career has let nothing interfere with his facility in dressing cattle.

In 36 dressing contests in which he competed he defeated 43 men. His average dressing time was 5 minutes and 30 seconds, the time range being from 3½ to 6 minutes. The period was timed from when the work is begun with the cattle on their backs, the front feet skinned down to the knee joint and the right hind leg skinned to the gambrel joint. The carcasses were dressed perfect within 6 minutes.

In the dressing contests a score of 100 points was allowed for perfect dressing within 6 minutes. All miscuts in either the hide or the carcass were deducted. Mr. Mullins' best score was 103 points in 5 minutes and 41 seconds. His fastest time, regardless of points, was made some time ago at Ames, Iowa, when a steer was dressed in 1 minute and 10 seconds.

GERMAN LIVESTOCK SLAUGHTER.

Slaughter of cattle and sheep in Germany during the third quarter of 1929 showed an appreciable increase over the preceding quarter, while the hog kill showed a reduction.

The hog slaughter for the third quarter, 1929, was 3,772,459; the second quarter, 4,005,959; the third quarter, 1928, 4,230,108, as reported to the U. S. Department of Commerce.

Solving Waste Disposal Problem in Meat Plant

Iowa Packer Employed Scientific Research to Give Results Sought Finds Money Spent Good Investment

Disposal of liquid wastes of the meat plant without offense to the community, and in a manner satisfactory to health authorities, has been a problem.

This has been true particularly in those plants located in built-up sections of a city without outlets, such as large streams, into which to discharge these wastes.

As the size of these plants increases the subject of the treatment of plant waste and the disposal of it becomes increasingly important.

One packer who has worked on this problem is Jacob E. Decker and Sons Co., Mason City, Ia. After spending considerable sums for research work a new method of treatment was developed, and the sewage treating plant was rebuilt.

Cost of treating and disposing of plant sewage has been cut in half, and even lower operating costs are expected. Health authorities have been satisfied, and there are no odors about the plant to offend those in the vicinity. Objectionable constituents in the waste have been reduced about 90 per cent.

The following description of this waste disposal system at the Decker plant will be interesting and valuable to those who have a similar problem.

Treating Meat Plant Waste

By Jay E. Decker.*

The plant of Jacob E. Decker and Sons Co., Mason City, Ia., is located on a small stream called Lime Creek. For a decade the disposal of the liquid wastes from this plant has been a troublesome problem. The situation became particularly grave during dry weather, when the water in the creek was at low level. In 1921 it became necessary to purify adequately the liquid waste before it was discharged into the creek.

A number of eminent engineers and other authorities on sewage disposal were called into consultation. The result was that in 1921 an activated sludge

plant was constructed. It was soon evident that the aeration provided was inadequate, and so in 1923 the aeration tanks were doubled in size. This plant was in operation until the summer of 1928.

Results with the activated sludge process were quite variable. At times clear effluents were obtained, but most of the time the effluents were not satisfactory. Extreme variations in volume and strength of wastes reaching the plant caused marked upsets in efficiency of the process. The sludge did not settle properly, and frequently it went into the stream with the effluent. Objectionable odors were common, and what was particularly disconcerting to us was that the cost of operation was extremely high.

Fellowship Studies Problem.

In 1925 exceptionally unsatisfactory conditions developed in Lime Creek, and again we realized the necessity for better purification of our wastes. We were at a loss as to what course to follow, but were convinced that our problem could not be adequately solved without more detailed knowledge and study.

We were advised by our engineers that experimental research should be carried on, and that Dr. Max Levine of Iowa State College, Ames, Ia., should

be consulted. Dr. Levine suggested the establishment of an industrial fellowship at the Iowa Engineering Experiment Station for the purpose of conducting research into the most feasible method for treating our waste. After a conference with the director of the station such a fellowship was established.

The studies were not restricted to any one method of treatment, but included activated sludge, ordinary trickling filters and other processes. A year of research at an expense of almost \$10,000 ended in March, 1928. The Currie Engineering Co., Webster City, Ia., was engaged to make recommendations on the basis of the experimental results obtained. They submitted plans and specifications which were approved by us and by the State Board of Health. A contract was let in 1928 and the plant completed in January, 1929.

How the Plant Operates.

A general description of the new plant follows:

The old activated sludge process was abandoned, and such parts of the old plant as were possible to re-use were taken into the new plant.

The old drum screen was improved in its setting and water depth to secure a better cascade for self-cleaning, and the screen elevator was reconstructed with open slots in the buckets to permit carrying of the screenings only. A new wet well was constructed and the old wet well used as a dry well.

The liquid waste flows by gravity through the screen to the wet well. In the wet well it was found necessary to have three pumps to handle the variation in flow. One of these has a capacity of 350 gallons per minute, one, 750 g.p.m. and one, 1,000 g.p.m. These operate automatically from floats.

How Clarifying is Done.

From the wet well the liquid is pumped to the primary clarifier past one of the old activating tanks, which was re-floored and is used as a flow equalizer. An overflow weir is provided so as not to exceed the 750 g.p.m. passing through the plant. The excess flow above this amount spills into the flow equalizer for storage until the peak flow is over, when it is re-pumped through the plant.

The primary clarifier consists of a

Better Plant Waste Disposal

Sewage disposal is a troublesome and expensive matter in many meat plants.

Unless the waste is properly handled it will constitute a menace that may be costly in good will and expensive from a processing standpoint.

Many packers in the smaller communities have been face to face with this problem for some time. One Iowa packer solved the problem by scientific research, and by redesigning and rebuilding his sewerage treating plant.

With the new plant he has been able to—

- 1—Increase average reduction of objectionable waste from 54.3 per cent to 90 per cent.
- 2—Reduce cost of sewage treatment 50 per cent.
- 3—Eliminate objectionable odors.
- 4—Meet all requirements of the state board of health.

*President, Jacob E. Decker and Sons Co., Mason City, Iowa.

Dortmund type tank with a Dorr mechanism for clarification. The solids from this tank are pumped to the fertilizer by-products plant. Clarification, amounting to approximately 90 per cent removal of settleable solids, is secured in this primary clarifier. The old clarifier is used for sludge storage when the by-products plant is unable to use or take care of the sludge in the primary clarifier.

The clarified waste flows from the primary clarifier by gravity to twin dosing tanks, dosing to a common filter field. This filter contains three feet of cinders, and is so designed and equipped that the filter media can be de-clogged by the use of air and water washing. From this biological filter the liquor flows, by gravity, to a secondary clarifier.

The clarified liquor then flows to another wet well. Here two alternating pumps lift the liquor to separate noz-

zle fields to an 8-ft. trickling filter, distribution being secured through the design of pumps and the construction of an equalizing chamber on each line of flow instead of the customary dosing chambers. This is done to secure greater economy in cost, saving of detention period, and a more flexible control over distribution.

The filtered liquor from this last filter goes to a final clarifier and upon clarification is discharged into Lime Creek.

Deodorized with Chlorine.

The solids from the secondary and final clarifier are both pumped at present to a sludge pond, although provision can be made for sludge storage and digestion, should it be found necessary.

A chlorinator is installed in the final pump house. This is connected so that chlorine can be introduced in any
(Continued on page 53.)

Meat Canners Discuss Improved Methods of Processing

Research on best salts to be used in canned meats, and on correct processes in canning, was reported on at the meeting of the Meat Section of the National Canners' Association convention, held in Chicago, January 20-25, 1930.

Tests were made of table or dairy salt and of rock salt. Samples were secured from packers and from salt manufacturers. Special emphasis was placed upon the test for bacteria of the anaerobic type, as this kind flourishes in canned foods, due to the absence of air, and are commonly associated with spoilage in canned meats.

Tests were made also to find bacteria which require high temperatures for growth, and for sulfide spoilage bacteria which grow in the absence of air and produce hydrogen sulfide.

Salt Examined for Bacteria.

The first few samples of refined salt were examined for bacterial spores by heating the test solution at 85 degs. C. for 15 minutes. This heat kills the vegetative forms of bacteria, which may occur only when salt is used without heating before curing meats.

Manufacturers cooperated in furnishing samples of fine salt, but the rock salt samples examined were furnished by the packing plants only, producers of rock salt failing to respond to a request for samples.

The general conclusions reached as a result of this study follow:

It has been shown in this study that evaporated salts of the refined granu-

lar table or dairy types have a low bacterial count. The temperatures, 300 degs. to 510 degs. F., used in salt refining processes are sufficient to destroy the significant spoilage bacteria. The few bacteria which are found in such salts evidently come about from air contamination during handling, and are of non-heat resistant types.

Mined or rock salt offers a source of contamination because this type of salt is not refined, and therefore contains entrained dirt which constitutes a carrier of contamination agents. Spores of anaerobes of the putrefactive type were found in rock salt in numbers up to 50 per gram.

Canned Meat Spoilage Causes.

Putrefactive anaerobes constitute a recognized cause of ham souring. These are also the organisms most likely to cause spoilage of canned meats. From these standpoints, then, mined or rock salt may be looked upon with some suspicion from a qualitative angle.

It must, however, be emphasized that other sources are known to exist in meat packing operations. Rock salt as a source of anaerobes would have to be considered quantitatively in relation to other individual sources and the sum total of all anaerobic contamination, before a valid opinion could be given as to the actual significance of the findings reported.

For the present, it is well to point out that there is an advantage in limiting all increments of troublesome contamination, wherever possible. It ap-

pears that the solution for this difficulty would lie in the use of granulated salt for canning purposes.

Standard Canning Processes.

Progress was reported on the establishment of standard processes for canning meat which have been under way in the research laboratory of the National Canners Association. Corned beef hash and potted meat were the canned meat products used in a test of high heat resistant strains of putrefactive anaerobes with which the experimental packs were inoculated. Again, this group of bacteria was chosen because it contains organisms most likely to be met with as spoilage agents in canned meats.

Tests were made of the heat resistance of this organism at temperatures up to 239 degs. These tests, taken in conjunction with heat penetration data already available, suggested that ¼ lb. cans of potted meat be processed 50 minutes at 240 degs. F. and ½ lb. cans 75 minutes at the same temperature. For corned beef hash the 1 lb. cans were processed 79 minutes at 240 degs., and another pack of the same weight 83 minutes at 240 degs. F.

Approximately 2,400 cans of meat were used in the test. A certain number were held without inoculation for "controls". The results of the test showed the spoilage was restricted almost entirely to the inoculated cans, only one of the "controls" showing spoilage. This indicates a very low initial contamination. The calculated and experimental results were found to be in close accord for the corned beef hash, but higher temperatures were suggested for the potted meats. No recommendations for processing will be made until further tests are carried out.

Simplification of Containers.

The importance of simplification of containers was reported on as a result of a survey made by the Department of Commerce. This survey showed that 64 different sized cans were being used in the vegetable and fruit field and that 27 of these would seem to be sufficient. Attention was called to results of the Louisville retail grocery survey showing that 90 to 95 per cent of the total canned goods business done was covered by about five sizes in the standard list.

Dr. L. M. Tolman, of Wilson & Co., chairman of the section, pointed out that the next canned meats to be studied from a processing standpoint would be frankfurts and tripe. The plan is to go through practically all of the processes in meat canning, and see whether they are satisfactory. More data will be made available on heat penetration of canned meats, Dr. Tolman said.

The meat industry is also cooperating with the National Canners Association in the work being carried on in California on heat resistance of botulinus, and the effect of curing agents on this organism. It will be some time before this work is completed.

Membership in the section has grown in the past year, now numbering 22 of the more important meat canners. Dr. C. R. Moulton, of the Institute of American Meat Packers, is secretary.

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Repair, Remodel, Equip

When President Hoover called the captains of industry to Washington after the Wall Street crash to inquire into the status of business, the real influence of the break in the stock market, and the prospects for new activity, he obtained from these men pledges of huge expenditures for building and construction programs that would keep the public well employed.

Following the conference at which these pledges were made Mr. Hoover appointed a National Business Survey Conference to follow up the situation. This conference has been active.

Recognizing that great building and construction programs could not be put into actual operation in a very short time, this conference has suggested that during the coming three to six months every business undertake the job of cleaning up. That it carry out those modernization programs it has had in mind for some time, that it begin necessary improvements and repairs at once, and that it re-equip and rehabilitate its operating plants.

It is urged that surveys of machinery and equipment be made with a view to discarding that which is obsolete. Such activity on the part of every business, even the smallest, will make a material total contribution to national employment and national welfare. In the meantime the great projects will be started, and the psychological effect of the stock market break need not be felt by everyone.

One of the most outstanding economic-financial surveys of the country recently pointed out that it is probably not too much to say that the outlook for large construction work of the nature of municipal, highway, railroad and industrial improvements never was better, and that the subsidence of speculation has the very important effect of cheapening capital.

Capital and credit had been steadily becoming dearer over the last two years, not only in our own country but throughout the world, and the stock market had been the dominating influence. It is believed that in more ways than are now evident the release of several billions of credit from employment in the stock market, and the resulting decline of interest rates for all

purposes, will be beneficial to general business, with cumulative effects.

The greatest need, therefore, seems to be immediate activity to keep the public employed. The packing industry can make a material contribution to this. Within reasonable limits it can overhaul, repair and replace. These first three to six months appear to be the most urgent ones.

Anything that helps employment generally helps the meat industry. When the public is employed it eats plenty of meat. When it is unemployed it eats just as much meat as its income will permit. Any contribution, therefore, that the packing industry can make to the cause will give a direct return.

Boneless Beef Prospects

Two suggestions are made by the Federal Farm Board for improvement of the dairy industry. One of these is to weed out unprofitable dairy cows, and the other is for farmers to eat more of the butter they produce.

While this may be good advice for the dairyman, its influences are not so good for the beef man. The weeding out of dairy cows means a substantial contribution to the beef supply. While dairy cows do not furnish much fancy beef, they do make a sizable contribution to carcass beef production. This beef comes in direct competition with plainer grades of cattle.

Farmers are rather large users of oleomargarine, as they can buy it for considerably less than the price for which they can sell the better grades of butter. And they recognize it as a wholesome nourishing product.

If they consume more butter, naturally they will use less margarine. Thus the beef man is hit both ways.

However, from the standpoint of the prepared meat industry the larger supplies of dairy beef will be hailed with pleasure. This lean beef lends itself particularly well to processing, and any considerable prospective increase in supplies, which might result from weeding out the unprofitable dairy cows, would indicate less costly raw material for this branch of the industry.

Therefore, while the beef cattle producer may not receive with pleasure the advice to dairymen, it carries a welcome note to users of boneless beef.

Practical Points for the Trade

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Making P. S. Lard

A subscriber abroad complains of trouble with lard having a sour smell, and asks how this can be overcome. He says:

Editor The National Provisioner:

One of our small branches is having trouble with their secondary lard. The lard has a sour smell and as we have a rather crude plant we think the lard may be left too long after the first boiling and possibly they get too much water in the lard when washing it.

The method used is as follows: The bones, skins, scraps and odd pieces of fat are boiled up in a closed digester, the fat is blown off into an open vat and allowed to set for say half an hour. Then the soup is run off from the bottom of the vat, then fresh water is run in and the steam turned on the lard so as to boil it up again. The lard is then allowed to settle again and the water run off.

This process is done three times. Can you make any suggestions that will enable us to turn out sweeter lard?

This packer is not handling his lard right. It is evidently souring through contact with tank water and fine tankage. If slowly settled in the rendering tank and then carefully syphoned off, the lard should be free from these materials and should stay sweet.

The following is considered good practice in the manufacture of prime steam lard and this inquirer may wish to check his practice with this and see how far he can improve his operations.

Tanks should be kept thoroughly washed out so they will be absolutely clean and sweet. When rendering operations start, a few heads, or any other kind of bones, are placed in the bottom of the tank, to prevent the material to be cooked from packing close to the bottom and later causing difficulty in the removal of the contents or of the tank water.

The tank is then filled a third full of cold water and additional cold water is kept running in and out all during the operation of loading. There is always danger of a tank being filled too full through carelessness. By filling the tank one-third full of water at the start and keeping this quantity of water in the tank all during the loading, the danger is rendered less frequent. If the tank should be filled too full, the one-third water which has been added can be removed and thus leave plenty of room for the condensation during cooking.

Handling the Charge.

The cold water running in and out during the operation of loading serves to keep the material cool and floats the various particles apart, thus obviating danger from packing. Packing must be avoided as it prevents the heat of

cooking from reaching the fat quickly enough.

The tank is filled within two feet of the top with the materials to be rendered. The fat is then covered with water and steam turned on. When the water is boiling, it is removed through the slush cock at the bottom of the tank. This is done to parboil the charge and serves to remove any blood or adhering foreign matter from the material being cooked. It is also thought by some that parboiling helps produce a much better flavor in lard.

After the material in the tank has been parboiled, sufficient water is added to fill again the cone of the rendering tank. This prevents the dry steam used in cooking from being forced directly upon the fat. The head is then placed on the top of the rendering tank, and the valve in the 2-inch exhaust line opened wide.

Steam is turned into the rendering tank through the connection in the cone and is allowed to enter the tank as fast as possible. At the same time, the pet cock on the exhaust line at the head of the tank is opened and the exhaust is examined from time to time. As soon as the air and gases in the rendering tank have been expelled, and blue steam

begins to come through the pet cock, the 2-inch valve is nearly closed.

If this valve is left wide open, there is a tendency as cooking proceeds for the steam entering the bottom of the rendering tank to blow through the material and cause a mixture of steam, water and lard to discharge through the 2-inch relief line. The valve is left partly open to allow the escape of enough steam to create a circulation in the tank and aid complete cooking.

Avoid Cold Spots.

Owing to the danger of incorrect gauging of the distance that the 2-inch gate valve is opened, some operators insert in the exhaust line from the rendering tank a small, one-half-inch valve, and this is left wide open during the entire cooking operation. In this manner, a correct amount of exhaust is provided for with a maximum of safety.

The sides of the tank should be examined occasionally to see that no cold spots occur. Such spots cause sour lard. The surface of the tank will sweat where there are cold spots. If any are found, the steam is shut off and as much excess water as possible drawn off through the slush cock. This loosens the material in the rendering tank and allows the steam and hot water to come into contact with the cold material causing the cold spots.

If the tank is over-filled with material or excess water, it is likely to foam. This is remedied by shutting off the steam and allowing the contents of the tank to settle for a short period. The condensed cooking water which settles to the bottom is then drawn off carefully and the cooking resumed.

Eight hours is the approximate time required for rendering. This varies largely according to the size of the tank and the nature of the raw material. Bones require more time than straight fat material. Materials such as skimmings and neutral bottoms require the least cooking.

Remove Pressure Slowly.

When the cooking operation is finished, the contents of the tank are about one-third water, which remains water only as long as under 40 lbs. pressure. If the pressure is suddenly removed, this water will expand immediately into steam. If this occurs, a violent mixture of the contents of the tank results and the water and lard become emulsified. This emulsion is afterwards very hard to break and the resulting lard is never of first-class quality. Therefore the steam pressure should be removed slowly.

Making Dry Sausage

It is only recently that these delicious products have been made to any great extent in this country. Special air conditioning apparatus is needed, as definitely controlled temperatures and humidities are essential, especially in the hanging room.

A recent illustrated article in THE NATIONAL PROVISIONER discussed operating conditions, temperatures and humidities needed to make dry sausage. It followed the product from the stuffing bench clear through to the sales end in a most complete fashion.

Reprints of this article may be had by filling out and mailing the following coupon, together with 5c in stamps.

Editor The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me your reprint on
"Making Dry Sausage."

I am ☐ a subscriber to THE
NATIONAL PROVISIONER.

Name

Street

City State

5c in stamps enclosed.

ly to avoid the possibility of water and lard mixing.

A good way to test the amount of pressure upon the rendering tank at the finish is by opening the pet cock and noting the violence of the exhaust from the tank. When the pressure has been entirely reduced the head of the tank is unfastened and carefully removed. A small quantity of salt is then sprinkled upon the surface of the lard in the rendering tank to insure complete separation of water and lard.

The lard is allowed to settle for two or three hours before being removed. If the operation of rendering has been carried on successfully it will have separated the contents of the tank into three layers of product: bones and fiber in the bottom, water in the middle, and lard on top. If the loading has been properly done, the line of demarcation between the lard and the tank water is approximately where the two-inch draw-off cocks are located.

Drawing Off the Lard.

If for any reason this line of demarcation is above or below the draw-off cocks, the right levels can be obtained either by the addition of water to the rendering tank or by the removal of cooking water from the rendering tank. If it is necessary to add water to the rendering tank in order to raise the level of the lard, it is added slowly. If added too rapidly, or if the water is considerably colder than that in the rendering tanks, currents may be set up which will cause a mixture of the tankage, water, and lard in the rendering tank. This, as was stated before, is very undesirable and produces an inferior grade of lard.

The line of demarcation between cooking water and lard is brought to the level of the lower draw-off cock. The lard is then removed from the upper draw-off cock. By adopting this procedure, the danger of removal of any cooking water with the lard is greatly lessened.

After the lard has been drawn off down to the level of the upper cock, water is gradually taken from the rendering tank and the line of demarcation between lard and tank water is gradually brought slightly below the lower draw-off cock. If this operation is carried out very carefully, nearly all the lard can be removed from the rendering tank without contamination from tank water or fine tankage.

Write us your experience with inedible tanks foaming. Have you noticed the kind of material in the tank when this happens? Send your comments to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Making Soluble Blood

How can blood be prepared so that after it is dried it will be readily soluble in water? A Western packer wants to be sure that the blood in his tankage will be soluble. He says:

Editor The National Provisioner:

We add the blood from our kill to our fertilizer tankage and after the entire mass is dried we run it through the bone grinder. We could secure better distribution if it were more water soluble—at least that is what one large customer of ours says. Can you help us?

In order for the blood in the fertilizer to be fully soluble in water, the blood must be dried without cooking. This drying must be done at a temperature low enough to prevent it becoming insoluble. It is then dried either in pans or in a spray dryer designed for this purpose. After blood is so dried and pulverized, it can be held clean and sweet for a long time and is readily soluble in water.

Such dried blood will fully dissolve and would have high fertilizing value for greenhouse plants, house plants, lawns, etc., but from a fertilizing standpoint would be adaptable primarily to this use because it is expensive.

Spray dryers similar to those used in the spray drying of milk and whey can be used for this purpose. The installation is costly but might be warranted if a fancy trade could be developed for the finished product.

Blood that is to be soluble in water must not be cooked, as this makes it

insoluble. Perhaps it is some such fancy fertilizing product as that suggested above that this inquirer's customer has in mind.

Special Beef Roll

A sausagemaker who prepares many meat delicacies has seen a cooked spiced beef roll and wants to know how it is made. He says:

Editor The National Provisioner:

In some of the delicatessen stores in our city we see what looks and tastes like a cooked rolled beef plate. This is not just like corned beef but has a much spicier flavor. Can you tell us how to make this product?

Take beef plates of cattle that are not too fat, but of good quality. Remove all bones, cut plates in two or three pieces, rubbing a little nitrate of soda on the inside and sprinkle with salt. Use whole allspice and cloves mixed together, laying some on the inside of the meat.

Roll the plate together as firmly as possible, using iron skewers to hold it. Then use a strong cord, putting it on the same as if binding a cooked ham, about two inches apart. After tying it well take out the skewers.

Cure the same as corned beef.

When cooked, place in a table, laying boards on the top of it weighted down to press.

This will make a very fine looking piece of meat when cut crosswise.

Instructions for making corned beef have appeared in THE NATIONAL PROVISIONER and reprints are available to subscribers by sending a 2c stamp, with request, to THE NATIONAL PROVISIONER, Chicago.

MEAT PLANT STERILIZATION.

Proper disinfection of the meat plant at regular intervals is not only a necessity but good business. Walls, floors and equipment that are sweet and clean aid in the production of better products and reduce waste and spoilage.

Sterilization in the meat plant is generally done by washing, rinsing or spraying with sodium hypochlorite. Spraying has usually been done by hand, using one man to operate the pump and the other to handle the nozzle. Recently a power-operated pump has been developed to do this work. In addition to eliminating the need for one man, the device affects an additional saving in that surfaces can be covered with less solution.

Packers who are interested in the subject of plant sterilization will find value in "Food Plant Sterilization," a booklet published recently by the Mathieson Alkali Works, New York City. In addition to giving much information on how and in what solutions to use sodium hypochlorite most effectively, a new product is described from which hypochlorite in the desired strength can be made easily and conveniently.

This booklet is being distributed for the asking to all meat packers, sausage makers, renderers, etc., who are interested in better disinfecting methods.

Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Sausage Spoilage."

Name

Street

City

Enclosed find a 2c stamp.

Packers' Traffic Problems

Comment and advice on transportation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg., Chicago, Ill.

WHAT THE PACKER MUST PROVE.

A Central Western packer complains of inability to collect in full for hogs found dead in cars. The carrier's refusal to pay has seemed to him final. He says:

Editor The National Provisioner:

It seems as though we are just about where we started from when it comes to collecting 100 per cent on dead hog claims. We have refused 50 per cent settlements, have written extensively through our traffic agent and ourselves, have interviewed officials, but the railroads positively will not pay more than 50 per cent of the claims. The railroads tell us that they positively are not liable—only in two instances, namely, negligence in handling and late delivery.

We believe it would be futile for us to enter suit for the small amount of our claims, but if you can give us further information it will be appreciated.

This inquirer and most other packers will experience difficulty in getting voluntary settlements in excess of the 50 per cent unless they take a firm stand.

First of all, if this packer's business is such that more than one line can handle it, it is suggested that the business be turned over to the lines disposed to be friendly and fair. If this cannot be done, suit should be entered without delay.

In case of suits, no litigant can have definite knowledge of his ability to collect in full. There is no certainty as to what a jury's decision will be. One case might go to the jury and the claimant get a judgment, while another almost identical in every way might go in favor of the railroad. Juries supposedly judge the "facts," and their acceptance of what are facts may vary.

It should be understood that it is not necessary to enter a separate suit on each claim. Any number may be bunched in one suit, so long as the cases are against the same defendant.

It is again suggested that it is not the duty of the packer to prove specific acts of negligence, but merely to establish a *prima facie* case by proving delivery to the carrier in good order, and delivery to the packer in damaged condition or short of the proper number. That completes the packer's case.

It is then up to the carrier to prove freedom from neglect and/or that the loss was caused by things beyond its control. That sounds easy, but rarely can it be done.

Relation of Shipper and Carrier.

For this packer to establish himself it will probably be necessary to go to court a few times. After that the claim men will recognize the futility of trying

to "bluff" this particular complainant.

In short, the packer's relation to the carrier is about as follows:

The carrier enters into a contract with the packer or his agent whereby the packer is to pay the carrier the lawful rate, and in return the carrier agrees to accept the shipment in good order, and to safely carry it within a reasonable time to destination and to there deliver it to the packer in like good order and condition.

When the carrier injures, kills, or loses hogs or other livestock it has "breached" its contract, and courts usually have a habit of requiring pretty strong "alibis" in such cases.

Packers who are not collecting their just due from the railroads on claims for livestock injured or killed in transit, losses due to shrinkage, etc., are invited to write **THE NATIONAL PROVISIONER**, stating the facts in full.

Copies of the complete series of articles on "Livestock Shipping Losses" may be had on application to **THE NATIONAL PROVISIONER**, Old Colony Bldg., Chicago.

LAY CO. ANNIVERSARY.

The T. L. Lay Packing Co., Knoxville, Tenn., celebrated its ninth anniversary in the wholesale meat business on January 17 by throwing the plant open to the public during the afternoon to inspect its new \$15,000 improvements. The company was started in 1895 as a retail business by T. L. Lay and J. T. George and was reorganized in 1920. Recently the plant was granted federal inspection.

FINANCIAL NOTES.

The Sullivan Packing Company, Detroit, Mich., has declared its usual quarterly dividend of 2 per cent on the preferred stock, payable February 1, 1930, to stockholders of record January 20, 1930.

The net income of the General Stock Yards Corporation for 1929 was \$457,441.85, compared with \$362,550.08 for the previous year. This is equivalent to \$16.63 on the preferred stock and \$4.56 per share on the common. This company was organized to hold and deal in securities of stock yards and other companies. It owns a large block of the Denver Union Stock Yard Co., and substantial amounts of the capital stock of the St. Paul, Sioux City, Fort Worth and St. Louis yards, also of the Bourbon Stock Yards at Louisville, Ky., and the Union Stock Yards of Toronto, Ltd. The headquarters of the company are in Denver.

Procter & Gamble reports net earnings for the six months ended December 31, 1929, of \$11,639,819 after depreciation, taxes and advertising. This is equal to \$1.75 a share on 6,400,000 outstanding common shares after preferred stock dividends. Earnings for a similar period of 1928 are \$9,574,496.

The authorized capital stock of the Glidden Company has been increased from 700,000 to 800,000 shares. Howard Beatty, general manager and vice president of Durkee Famous Foods, Inc., a subsidiary, and Carl A. Baumann, vice president in charge of Durkee sales, have been elected directors of the Glidden Co.

TRADE GLEANINGS

The J. A. Long Co., poultry packing-house, Indianapolis, Ind., was recently destroyed by fire. The loss was estimated at \$50,000.

Edinger Bros. & Son, meat packers, 11 E. Main st., Chillicothe, O., has been incorporated for \$30,000,000.

Albert F. Goetze, Inc., 2401 Sinclair Lane, Baltimore, Md., plans the erection of a two-story, 150x50 ft. addition to their meat plant.

The Sebastopol Meat Co., Santa Rosa, Cal., was recently damaged by fire. One wing of the plant was destroyed. Estimated damage, \$7,000.

The Los Angeles Sausage Co., Los Angeles, Cal., will erect a new plant unit costing \$30,000.

Bluefield Produce & Provision Co., 350 Roanoke st., Bluefield, West Va., will erect an addition to increase cold storage space.

Dixon Packing Co., Inc., 106 Milam st., Houston, Tex., recently installed new refrigerating equipment.

Abraham Bros. & Co., Inc., 705 S. Dudley st., Memphis, Tenn., will erect a meat packing plant.

C. J. Bowers, Marshallville, O., recently installed new refrigerating equipment in his sausage plant.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on Jan. 22, 1930, or nearest previous date, together with number of shares dealt in during the week, and closing prices on Jan. 15, or nearest previous date:

	Sales.	High.	Low.	Close.
	Week ended	Jan. 22.	Jan. 22.	Jan. 22.
	Jan. 22.	22	22	15
Amal. Leather.	100	3	3	3
Do. Pfd.	40
Amer. H. & L.	26
Do. Pfd.	28
Amer. Strs.	300	47½	47½	47½
Armour A.	8,800	5¾	5½	5¾
Do. B.	18,300	3	2¾	3
Do. Pfd.	1,000	61¾	61¾	62¾
Do. Del. Pfd.	1,000	80	80	80½
Barnett Leather.	3
Beechnut Pack.	1,000	65	65	64
Bolack, H. C.	100	65	65	68
Chick. C. Oil.	200	20¼	20¼	20¼
Childs Co.	2,300	58½	58½	59¼
Cudahy Pack.	1,100	45¾	45¾	46¾
First Nat. Strs.	11,500	58	56	54
Gen. Foods.	28,700	48	47½	48¼
Globe Co.	7,000	13¾	13¾	14¼
Gl.A.&P. 1st Pfd.	40	116¾	116¾	116¾
Do. new	50	249½	240	246
Hormel, G. A.	500	36	35	36¾
Hygrade Food.	700	10½	10½	11½
Kroger G. & B.	27,200	47¼	46¾	47½
Lobby McNeill.	2,450	18¾	18½	19
Macfarr Strs.	100	23½	23½	23½
Mayer, Oscar.	450	10¼	10¼	10
M. & H. Pfd.	700	36	36	36½
Morrell & Co.	1,000	60½	60	60½
Nat. Fd. Pr. A.	100	18	18	18½
Do. B.	300	31½	31½	31½
Nat. Leather.	200	1¾	1¾	1¾
Nat. Tea.	2,600	37	37	37½
Proc. & Gamb.	9,100	57½	56¾	57
Rath Pack.	550	22	21	22
Safeway Strs.	12,800	117¾	114¼	117½
Do. 6½ Pfd.	310	96¾	96¾	96¾
Do. 7½ Pfd.	410	108½	108½	107¾
Stahl-Meyer	100	28	28	30
Strauss-R. Strs.	11½
Swift & Co.	1,650	131½	131½	131
Do. Int'l.	7,000	32¾	32¾	34½
Trunz Pork	300	25	25	26
U. S. Cold Stor.	400	39½	39½	39½
U. S. Leather.	500	9¼	9¼	9
Do. A.	400	17½	17½	18¼
Do. Fr. Pfd.	400	80¾	80¾	80¾
Wesson Oil	700	23	23	22¾
Do. Pfd.	700	51½	51½	50½
Wilson & Co.	600	3¾	3¾	3¾
Do. A.	700	8½	8½	8½
Do. Pfd.	300	47	46½	46½

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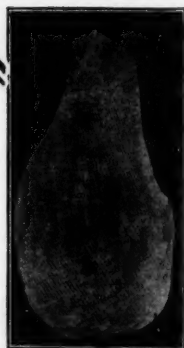
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Provision and Lard Markets

WEEKLY REVIEW

Market Irregular—Trade More Active—Undertone Firmer—Cash Lard Demand Good—Hogs Irregular with the Daily Run—Outward Movement Fairly Good—Livestock Report Awaited.

More activity and an irregular market featured the provisions market the past week. Commission houses and packers were on both sides, and a little better feeling existed. The markets moved irregularly, prices backing and filling with the daily fluctuations in hogs and the daily run to market. It was apparent that lard, particularly, was more stubborn to selling.

For a time prices advanced easily under light hog receipts and advancing hog prices. This served to bring about buying and covering in the futures market, and prices were stimulated to some extent by reports of a fairly good cash trade and rather liberal outward clearances of lard.

With better weather conditions, the hog run increased somewhat, and hog prices sagged moderately from the best levels of the week. The latter brought about renewed hedge pressure, profit taking, and a setback in futures, but sentiment was well divided and buying power, particularly through commission houses, enlarged on the declines.

Large Lard Production Expected.

With the lard stocks moderate compared with a year ago, and lard prices at what many consider extremely reasonable levels, there was more of a tendency in speculative quarters to call attention to the possibilities on the constructive side of the future market. However, in provision trade circles there was more or less talk of the possibilities of a lard production this year about the same as the past year.

The latter served to temper bullish speculative activities somewhat, but nevertheless there was a feeling that the constructive side of the market held out better hopes for the future than the destructive side.

The Government report showed cold storage holdings of lard on January 1 of 81,503,000 lbs., compared with 85,217,000 lbs. the previous year, and a 5-year January 1 average of 58,718,000 lbs. The stock of frozen pork totaled 147,276,000 lbs., against 151,811,000 lbs. the previous year, and a 5-year average of 108,640,000 lbs. The stock of dry salt pork was 46,459,000 lbs. fully cured and 61,036,000 lbs. in process of cure, compared with 62,876,000 lbs. fully cured and 80,135,000 lbs. in process of cure on January 1 the previous year.

The pickled pork stocks were 148,955,000 lbs. fully cured and 221,427,000 lbs. in process of cure, compared with 131,138,000 lbs. fully cured and 244,079,000 lbs. in process of cure on January 1, 1929. The total meat stocks were 826,306,000 lbs. compared with 857,490,000 lbs. the previous year and a 5-year January 1 average of 733,440,000 lbs.

The U. S. Department of Agriculture placed the receipts of hogs at 65 markets during December at 4,220,00 head, a decrease of 552,482 head or 11.6 per cent as compared with December, 1928. The local slaughter totaled 2,767,322 head in December, a decrease of 463,050 head or 14.3 per cent compared with December the previous year.

Fewer Cattle on Feed.

The number of cattle on feed for market in the 11 Corn Belt states on January 1 was about 1 per cent smaller than on January 1, 1929, according to the estimate of the U. S. Department of Agriculture. About the same decrease was reported for the total number on feed in the western states. The number on feed on January 1, in the Corn Belt, on a percentage basis compared with January 1, 1929 was as follows: Ohio, 104; Indiana, 95; Illinois, 98; Michigan, 90; Wisconsin, 115; Minnesota, 115; Iowa, 104; Missouri, 85; South Dakota, 100; Nebraska, 98; Kansas, 96; making a Corn Belt weighted average of 99.1.

The U. S. Department of Agriculture placed the receipts of hogs at 65 markets for the year 1929 at 43,564,383 head, a decrease of 2,962,545 head, or 6.4 per cent, from 1928. The 5-year average, 1924-28 receipts, were 45,410,469 head.

The official exports of lard for the week ended January 11, totaled 13,953,000 lbs., against 16,873,000 lbs. the same week last year. The exports January 1 to date were 27,739,000 lbs., against 39,102,000 lbs. last year.

PORK—The market was rather firm in tone, with a fair advance in prices for the week. Mess at New York was quoted at \$28.50; family, \$34.50; fat backs, \$21.00@24.00.

LARD—A rather steady market was indicated with a moderate trade passing. Prime western at New York was quoted at \$11.00@11.10; middle western, \$10.90@11.00; city 10% @ 10½c; refined Continent, 11½c; South America, 11½c; Brazil kegs, 12½c; compound car lots, 10½c; less than cars, 10½c. At Chicago, regular lard in round lots was quoted at January price; loose lard, 80c under January; leaf lard 9½c under January.

BEEF—The market was steady in the East with no change reported. Mess was quoted at \$25.00; packet, \$26.00@27.00; family, \$27.00@29.00; extra India mess, \$42.00@44.00; No. 1 canned corned beef, \$3.10; No. 2, \$5.50; 6 pounds South America, \$16.75; pickled tongues, \$70.00@75.00 per barrel.

See page 45 for later markets.

LARD TRADE ABROAD HEALTHY.

Little change is evident in the market for meats and fats either in Continental Europe or in the United Kingdom, according to George Marples, who has just returned from a European tour. Mr. Marples is a director of the Cudahy

Packing Co. and is in charge of foreign sales.

"The reasonable price at which lard has been selling abroad has cleaned up old stocks," Mr. Marples said, "and the situation is healthy."

He is of the opinion that the new corporation known as Unilever, which combines the Margarine Union and Lever Brothers, is a strong force in the market for both edible and inedible oils, of animal as well as of vegetable origin. The influence of this organization's buying power is felt not only in the United Kingdom and on the Continent but also in this county, he said.

Mr. Marples was abroad four months, visiting trade centers throughout Europe.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Jan. 18, 1930, are reported as follows:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.				
	Week ended—		Jan. 1,	
	Jan. 18, 1930.	Jan. 11, 1929.	Jan. 18, 1930.	Jan. 11, 1929.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,015	1,020	681	2,086
To Belgium	20
United Kingdom	720	880	529	1,550
Other Europe	15	15
Cuba	34	34	6	46
Other countries	261	97	131	445

BACON, INCLUDING CUMBERLANDS.				
	Week ended—		Jan. 1,	
	Jan. 18, 1930.	Jan. 11, 1929.	Jan. 18, 1930.	Jan. 11, 1929.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	2,180	3,267	4,136	8,073
To Germany	88	530	202	465
United Kingdom	1,744	1,660	2,851	5,899
Other Europe	194	984	1,050	1,500
Cuba	30	29	25	71
Other countries	124	64	7	138

LARD.				
	Week ended—		Jan. 1,	
	Jan. 18, 1930.	Jan. 11, 1929.	Jan. 18, 1930.	Jan. 11, 1929.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	11,906	17,333	13,953	39,645
To Germany	1,268	3,857	2,752	9,014
Netherlands	479	805	1,050	3,131
United Kingdom	6,722	9,556	6,388	16,769
Other Europe	839	637	1,112	5,416
Cuba	1,186	1,347	708	5,588
Other countries	1,312	1,111	1,285	3,726

PICKLED PORK.				
	Week ended—		Jan. 1,	
	Jan. 18, 1930.	Jan. 11, 1929.	Jan. 18, 1930.	Jan. 11, 1929.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	249	252	239	688
To United Kingdom	49	90	15	88
Other Europe	39	13	74	136
Canada	105	107	83	250
Other countries	56	66	67	205

TOTAL EXPORTS BY PORTS.

Week ended Jan. 18, 1930.				
	Hams and shoulders,		Lard,	
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,015	2,180	11,906	249
Boston	158	108	3	23
Detroit	562	773	1,133	59
Port Huron	151	266	85
Key West	14	1	672	5
New Orleans	57	28	1,526	28
New York	73	1,270	7,250	49
Philadelphia	756

DESTINATION OF EXPORTS.

Hams and shoulders,			
M lbs.			
Bacon,			
M lbs.			
Exported to:			
United Kingdom (Total)	720	1,744	
Liverpool	474	1,332	
London	154	2	
Manchester	
Glasgow	83	158	
Other United Kingdom	9	252	

Lard,			
M lbs.			
Exported to:			
Germany (Total)	1,268		
Hamburg	1,144		
Other Germany	124		



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MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at New York for the week ended Jan. 18, 1930, according to the U. S. Bureau of Agricultural Economics:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef.....		182
Canada—Beef cuts		40,005 lbs.
Canada—Pork cuts		1,100 lbs.
Canada—Cured pork		9,000 lbs.
Canada—Meat products		1,989 lbs.
Canada—Bacon		6,375 lbs.
Canada—Sausage		205 lbs.
Cuba—Beef quarters		136
Germany—Sausage		3,416 lbs.
Germany—Ham		2,319 lbs.
Germany—Bacon		262 lbs.
Holland—Ham		826 lbs.
Holland—Sausage		1,206 lbs.
Ireland—Ham		738 lbs.
Ireland—Bacon		3,292 lbs.
Italy—Ham		500 lbs.
Italy—Sausage		4,200 lbs.
Uruguay—Canned corned beef.....		36,000 lbs.
Uruguay—Beef extract		30,000 lbs.

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston for the week ended Jan. 18, 1930, with comparisons:

	Week ended Jan. 18, 1930.	Prev. week, 1929.	Cor. week, 1929.
Western dressed meats:			
Steers, carcasses.....	2,491	2,781	2,210
Cows, carcasses.....	1,892	1,706	1,998
Bulls, carcasses.....	44	32	59
Veals, carcasses.....	1,338	1,335	2,180
Lambs, carcasses.....	13,924	13,910	10,001
Mutton, carcasses.....	792	516	690
Pork, lbs.....	627,509	608,153	480,797

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended Jan. 17, 1930, amounted to 5,095 metric tons, compared with 4,155 metric tons for the same period of 1929.

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Jan. 16, 1930, with comparisons:

	Week ended Jan. 16, 1930.	Prev. week, 1929.	Cor. week, 1929.
Western drsd. meats:			
Steers, carcasses.....	8,071	6,740	7,877½
Cows, carcasses.....	908	586	660½
Bulls, carcasses.....	195	88	97
Veals, carcasses.....	12,736	10,063	10,334
Lambs, carcasses.....	27,864	23,768	20,394
Mutton, carcasses.....	3,069	2,897	2,724
Beef cuts, lbs.....	342,727	234,038	597,820
Pork cuts, lbs.....	2,462,353	1,888,235	1,553,548
Local slaughters:			
Cattle	8,850	8,866	9,711
Calves	12,413	13,346	15,090
Hogs	62,108	57,573	65,312
Sheep	64,967	56,880	61,806

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Jan. 16, 1930:

	Week ended Jan. 16, 1930.	Prev. week, 1929.	Cor. week, 1929.
Western dressed meats:			
Steers, carcasses.....	2,303	2,594	2,554
Cows, carcasses.....	938	919	837
Bulls, carcasses.....	512	247	348
Veals, carcasses.....	1,501	1,490	1,557
Lambs, carcasses.....	12,234	10,537	10,448
Mutton, carcasses.....	1,926	788	978
Pork, lbs.....	680,211	618,076	590,288
Local slaughters:			
Cattle	1,407	1,378	1,748
Calves	1,587	2,389	1,988
Hogs	19,677	15,284	20,508
Sheep	5,510	4,991	4,946

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Jan. 21, 1930.—Extra tallow, f.o.b. seller's plant, 7% @ 7½c lb.; Manila coconut oil, tanks, New York, 7½c lb.; Manila coconut oil, tanks, coast, 7c lb.; Cochon coconut oil, barrels, New York, 9@9½c lb.

P. S. Y. cottonseed oil, barrels, New York, 9% @ 10c lb.; crude corn oil, barrels, New York, 9% @ 10c lb.; olive oil foots, barrels, New York, 8@8½c lb.; 5 per cent yellow olive oil, barrels, New York, 95c gallon.

Crude soya bean oil, barrels, New York, 11½ @ 12c lb.; palm kernel oil, barrels, New York, 9@9½c lb.; red oil, barrels, New York, 10½ @ 11c lb.; Nigre palm oil, casks, New York, 7% @ 7½c lb.; Lagos palm oil, casks, New York, 8¼ @ 8½c lb.; glycerine, soap-lye, 6% @ 7c lb.; glycerine, C. P., 13% @ 14c lb.; glycerine, dynamite, 10% c lb.

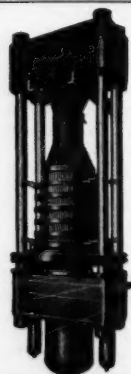
CONTAINER CORP. EXPANDS.

The Container Corporation of America has listed 117,514 additional shares of stock for the purpose of acquiring the Sefton Manufacturing Corporation, including all of its properties and assets located in Chicago, Anderson, Ind., and Brooklyn, N. Y.; also the Dixon Board Mills, Inc., the properties of which are located in Carthage, Ind. The additional issue of stock is for Class A common voting shares of \$20 par value. The Sefton plants make corrugated containers, folding boxes and pails, and the Dixon plant makes paper board and straw board.

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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—There was more activity in tallow at New York the past week and a weaker market existed. Following small scattered sales of extra f.o.b. on a basis of 7½c, some 300,000 lbs. were reported to have sold at 7½c f.o.b., a decline of ½c from a week ago. The action of the market indicated an unsatisfactory position on the part of the producer.

During the recent advance the producer lifted his ideas rapidly. The result was that very little business was done on the upturn, whereas efforts to move some supplies uncovered a situation where the market was still in the buyers' favor. At the low point, the undertone was barely steady although offerings showed a tendency to dry up. The soaper was not displaying any anxiety for tallow and was interested in round lots only at concessions. Some of the larger factors, however, expressed the belief that there would be no further changes in the price for at least the balance of the week. Greases and palm oils were barely steady following tallow.

At New York, special loose was quoted at 7¼c; extra, 7½c; edible, 8¼c.

At Chicago, trading in tallow was extremely quiet although a good interest in prime packer at 7¼c f.o.b. Chicago was noted. Bids were declined and sellers were asking 8c for nearby shipment. At Chicago, edible was quoted at 8¼c; fancy, 8c; prime packer, 8c; No. 1, 7¼c, No. 2, 6c.

There was no auction at London this week. At Liverpool, Australian tallow was steady and unchanged with fine quoted at 38s 6d and good mixed at 37s.

STEARINE—A moderate demand was in evidence in the East and the undertone was steadier. Oleo at New York was quoted at 9½@9¼c, with some export business reported at 9¼c. At Chicago, stearine was quiet and about steady. Oleo was quoted at 8¼@9c.

OLEO OIL—The market at New York was firm with demand fairly good. Offerings were strongly held. Extra at New York was quoted at 11½@12½c; medium, 10½@10¾c; lower grades, 10¼c. At Chicago, the market was firm. Extra was quoted at 11½c.

See page 45 for later markets.

LARD OIL—A little more consuming interest was indicated at New York and a fair business was reported. The undertone was quite steady. Edible oil was quoted at 13½c; extra winter, 13c; extra, 12½c; extra No. 1, 11½c; No. 1, 11¼c; No. 2, 11c.

NEATSFOOT OIL—A small trade was reported. There was a better inquiry and the market was steady. At New York, pure oil was quoted at 14c; extra, 12c; No. 1, 11½c; cold test, 18½c.

GREASES—A good business has been put through the past week, with consumers buying quite literally. After the spurt of activity the consuming demand became satisfied and the market again quieted down. The tone, how-

ever, was steady notwithstanding the easier market for tallow where prices have dropped ½c to ¾c from the best prices of the movement.

While the demand has let up sellers are not pressing. The developments in tallow are being watched closely. Producers are not pressing for sale at the moment, and some are of the impression that a further good business in greases will materialize with any indications of an improvement in the tallow situation.

At New York, superior or house was quoted at 6½@7c f.o.b.; choice house and yellow, 6¼@6½c; A white, 7½@7¾c; B white, 7½@7¾c; choice white, 8¼@8½c.

At Chicago trading in greases was rather quiet although moderate inquiries for choice white were reported. The medium and low grade greases were slow. The undertone on the whole was about steady. At Chicago, brown was quoted at 6c; yellow, 6½@6¾c; B white, 6½c; A white, 7c; choice white, 7¼@7½c.

By-Products Markets

Chicago, Jan. 23, 1930.

Blood.

Little interest is being shown in the blood market, and prices are unchanged and are quoted nominally.

	Unit	Ammonia.
Ground and unground.....	\$4.50@4.60	

Digester Feed Tankage Materials.

Feed tankage materials are receiving little interest although the tone of the market is better. Prices are nominal.

	Unit	Ammonia.
Unground, 11½ to 12½ ammonia..	\$4.50@4.60 & 10	
Unground, 6 to 8½ ammonia....	3.00@3.25 & 10	
Liquid stick	@ 4.00	
Steam bone meal, special feeding, per ton	@42.50	

Fertilizer Materials.

Buyers are showing a little interest and stocks are beginning to move slowly. There has been no change in prices, however. High grade ground selling at \$3.65 & 10c, Chgo.

	Unit	Ammonia.
High grd. ground, 10@11½ am..	\$ 3.65 & 10	
Low grd., and ungr., 6-9½ am..	@ 3.50 & 10	
Hoof meal	@ 3.25	
Bone tankage, low grd., per ton	24.00@25.00	

Bone Meals (Fertilizer Grades).

The bone meal market is inactive. Few if any sales are being made and prices are nominal.

Raw bone meal	\$50.00@55.00
Steam, ground, 3 & 50	31.00@32.00
Steam, unground, 3 & 50	29.00@31.00

Cracklings.

Buyers are showing little or no interest. Prices are nominal.

	Per Ton.
Hard pressed and exp. unground, per unit protein	\$.90@1.00
Soft prod. pork, ac. grease & quality	70.00@75.00
Soft prod. beef, ac. grease & quality	60.00@65.00

Gelatine and Glue Stocks.

There is some trading in this market. Stocks are not burdensome and producers are not pressing sales.

	Per Ton.
Kip and calf stock	\$38.00@42.00
Hide trimmings	30.00@33.00
Horn piths	40.00@42.00
Cattle jaws, skulls and knuckles....	40.00@42.00
Skins, plazes	35.00@38.00
Pig skin scraps and trim., per lb.	5½@6c

Horns, Bones and Hoofs.

	Per Ton.
Horns, according to grade	\$85.00@100.00
Mfg. shin bones	70.00@125.00
Cattle hoofs	45.00@47.00
Junk bones	27.00@28.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

European business and demand are fair, but domestic demand is slow as is usual at this time of the year. Prices are nominal.

Coil and field dried.....	2½@3¼c
Processed grey, summer, per lb.	@ 5c
Processed grey, winter, per lb.	5½@5¾c
Cattle switches, each*	4½@5c

* According to count.

EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.)

New York, Jan. 22, 1930.—Trading in both feeding and fertilizer materials has been on a limited scale during the past week.

In this section stocks of tankage, both ground and unground, suitable for both feeding and fertilizer purposes are above normal. Nevertheless sellers are inclined to hold to present quotations, because they expect a better demand a little later on.

There is hardly any demand for dried blood, and stocks of this material are quite small. The last sale was at \$3.85 f.o.b. New York.

The nitrate of soda importers are now holding firm at \$2.14 for January delivery and \$2.16 for delivery February to June, ex vessel Atlantic and Gulf ports.

Considerable resale sulphate of ammonia is being offered at rather low prices.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Jan. 15 to Jan. 22, 1930, totaled 24,316, 144 lbs.; tallow, none; greases, 1,485, 200 lbs.; stearine, 29,200 lbs.

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

0.37-40-Index

COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the months of August, September, October, November and December, 1929, with comparisons, prepared by Aspegren & Co., follows:

MOVEMENT OF COTTONSEED AT CRUDE OIL MILLS.

	Tons received.	
	1929-30.	1928-29.
On hd. begin. of season	41,006	21,972
August	239,538	175,643
September	920,318	865,691
October	1,487,577	1,536,083
November	738,046	1,011,656
December	506,192	683,172
Total	4,018,277	4,304,217

	Tons crushed.	
	1929-30.	1928-29.
August	122,035	74,116
September	488,680	421,362
October	806,904	910,576
November	785,271	864,453
December	618,821	688,637
Total	2,911,711	2,969,144

	On hand end of month.	
	1929-30.	1928-29.
August	150,100	123,499
September	590,747	567,828
October	1,181,420	1,192,935
November	1,150,195	1,340,138
December	1,106,596	1,333,733

	Tons.	
	1929-30.	1928-29.
Estimated seed receipts at crude mills season 1929-1930	5,221,650	5,084,631
On hand beginning of season	41,006	21,972
Total	5,263,256	5,106,603
Of which is so far crushed	2,911,711	2,969,144
Destroyed at mills	1,340	
Seed on hand	1,106,596	1,333,733
Seed still to be received	1,244,979	802,386

	Tons.	
	1929-30.	1928-29.
1,106,596 tons seed on hand at 310 lbs. crude oil per ton is equivalent to 345,035,460 lbs. crude oil, which at 8 per cent refining loss, equals 315,502,623 lbs. refined oil, or 788,952 barrels.		
1,244,979 tons seed still to be received at 310 lbs. crude oil per ton, is equivalent to 385,943,490 lbs. crude oil, which at 8 per cent refining loss, equals 355,068,011 lbs. refined oil, or 887,670 barrels.		

MOVEMENT OF CRUDE OIL AT CRUDE OIL MILLS.

	Pounds produced.	
	1929-30.	1928-29.
On hd. begin. of season	10,673,358	13,906,554
August	35,453,136	20,913,907
September	149,387,925	126,787,007
October	276,279,751	282,714,963
November	245,396,367	271,706,973
December	192,000,784	218,399,715
Total	909,491,321	934,488,913

	Shipments.	
	1929-30.	1928-29.
August	25,434,216	23,418,819
September	123,074,804	95,982,065
October	245,904,907	244,299,534
November	249,628,994	270,474,126
December	191,144,280	215,159,050
Total	835,187,170	849,303,584

	On hand end of month.	
	1929-30.	1928-29.
August	20,962,278	11,461,042
September	47,305,339	42,266,684
October	77,680,283	80,712,115
November	73,447,650	81,944,604
December	74,394,151	85,185,320

DISTRIBUTION CRUDE OIL HOLDINGS.

	Nov. 30, 1929.	
	Lbs.	Dec. 31, 1929.
At mills	73,447,650	74,394,151
At refineries	12,028,550	11,085,007
In transit to refineries and consumers	38,526,100	30,151,180
Total	124,002,300	116,150,428

	Consumed.	
	1929-30.	1928-29.
August	320,184	306,300
September	437,557	398,971
October	581,749	557,814
November	817,108	806,420
December	1,055,838	1,085,971
Total	1,588,586	1,577,062

	On hand.	
	1929-30.	1928-29.
August	587,305	588,212
September	437,557	398,971
October	581,749	557,814
November	817,108	806,420
December	1,055,838	1,085,971

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Vegetable Oil Markets

WEEKLY REVIEW

Market Irregular—Trade Fair—Cash Demand Improved—Crude Firmed—Lard Backing and Filling—Unusual Cold Weather South—Sentiment More Mixed.

A fairly good volume of trade featured the market for cotton oil on the New York Produce Exchange the past week. Prices, after scoring a recovery of $\frac{1}{2}$ c a pound from the season's low point, reacted some 10 to 15 points from the best level of the recovery. Commission house buying and covering, together with refiners' lifting of hedges against cash business, made for more bullishness for a time, but the market quickly developed an overbought condition, and with the technical position weakened by the running in of professional shorts, a natural setback followed.

On the whole sentiment was more mixed, and the market at times was stubborn to selling pressure. However, the buying power dried up on the bulges, and it was apparent that it would take more or less persistent absorption to hold the gains, at least for the immediate future. A stronger crude market in the South and a better tone in lard helped for a time, but the lard market reacted when the hog run showed a tendency to increase.

The ring crowd are divided in their views, some advising purchases on breaks and others sales on bulges. The prospects of some decrease in the cotton acreage was offset by unusually low temperatures in the South. This, together with the recent wet weather, is regarded as having put the soil in excellent shape for the new crop. As a result, the market was ruled more or less by routine conditions.

No Pressure of Seed on Market.

For a time cash demand showed decided improvement, in fact reports circulated that the trade had been booked up for the next 30 days. This absorption was reflected by refiners lifting hedges in March and May, but when the buying was satisfied, renewed hedge pressure on the July delivery against crude was in evidence.

Both refiners and packers were after crude oil, the Southeast and Valley

selling up to $7\frac{1}{2}$ c. Southeast reacting to $7\frac{3}{4}$ c sales. Reports indicated a fairly good trade had passed on the advance. In Texas, crude was $7\frac{1}{2}$ c sales and bid. Reports are that the mills were asking $7\frac{1}{2}$ c in the Southeast, and that the outlook was that the market would prove a quiet affair for the immediate future.

There was little or no indication of any pressure of seed on the market. As a matter of fact, some of the larger interests in the trade are looking for orderly marketing of seed the balance of the season and were reiterating the old story that when considerable seed

is taken back home, a certain percentage of wastage always follows. The result was that there is a tendency to feel that the crush of oil this season will prove no larger than that of the previous season.

Consumption Difficult to Estimate.

The important question, however, is what the consumption may prove to be the balance of this crop year. In many quarters there is a tendency to point to the unfavorable labor conditions throughout the country, but in the more optimistic quarters conditions are believed to be at the turning point. Considerable stress is laid on President Hoover's statement that labor has turned for the better.

There are some cash handlers who are looking for January oil consumption to run below that in December, which would be considerably below the distribution in January, 1929. This may not be so important as what the average monthly distribution may prove to be the balance of the season, because a falling off in one or two months, might readily be made up some other month.

There is considerable guessing as to what the carryover at the end of this season will be. With the future market carrying estimated hedges at the moment of 250,000 bbls., the trade expects that with a carryover the same as at the beginning of this season the refiners will want to place another 250,000 bbls. of hedges on the market the balance of the crop year, at least until such time as more is known of the probable new crop.

COTTONSEED OIL—Market transactions at New York:

Friday, January 17, 1930.

—Range—Closing—
Sales. High. Low. Bid. Asked.

Spot	840	a	840
Jan.	840	a	840
Feb.	865	a	880
Mar.	2800	886	877 886 a 889
Apr.	890	a	912
May	800	917	900 916 a 917
June	920	a	935
July	2100	935	925 935 a
Aug.	945	a	955

Total sales, including switches, 5,700

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Jan. 23, 1930.—Cotton oil has displayed a firm undertone this week, absorbing small hedge sales with moderate declines during exceedingly dull sessions daily. There have been a few small sales of crude at $7\frac{1}{2}$ c in the Valley and $7\frac{1}{4}$ c in Texas. Buyers generally are bidding for good quantities at $\frac{1}{4}$ c less. Refined oil inactive and offered at low differentials considering crude prices. Bleachable prime summer yellow should be in good demand soon on account of much low grade oil east of the river. Cotton oil is not expected to fluctuate much, but on account of the bullish pig report any improvement in lard should help oil to advance moderately.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Jan. 23, 1930.—Forty-one per cent protein cottonseed meal, \$34.50. Cottonseed oil sold this week at $7\frac{1}{2}$ c. The best bid today was $7\frac{1}{4}$ to $7\frac{3}{4}$ c. Loose cotton seed hulls, \$5.50.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Jan. 23, 1930.—Prime cotton seed nominal; prime crude oil, $7\frac{1}{2}$ c; 43 per cent cake and meal, \$40.00; hulls, \$11.50; mill run linters, $2\frac{1}{2}$ @ $3\frac{1}{2}$ c.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company

Chicago, Illinois

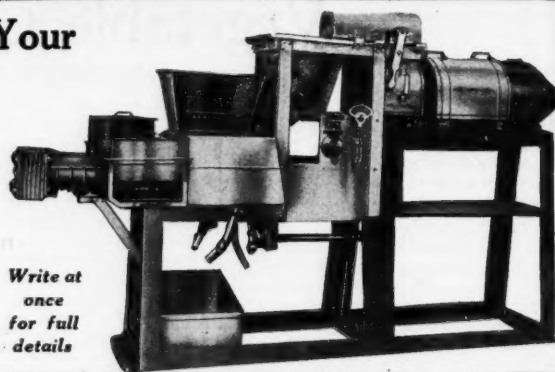
HAMMOND'S
Mistletoe
MARGARINE

A Big Percentage Cut from Your Production Costs

DOERING'S Continuous Worker is the greatest advance the Margarine plant has seen for many years. With a capacity of 7,000 lbs. an hour, automatic salting, doing away with table workers and many other improvements, this machine is being hailed as a great money-maker wherever it is used. Some of the nation's biggest plants have already installed it.

For the sake of economy and greater profits get acquainted with Doering's Continuous Worker.

C. Doering & Son 1375-9 W. Lake St.
Chicago
Ask about our **New Tierce Emptying Machine**



Write at
once
for full
details

bbls. Prime crude S. E. 7½@7½c.

Saturday, January 18, 1930.

Spot	845 a	845 a
Jan.	840 a	840 a
Feb.	860 a	875
Mar.	4800 902 897	898 a 900
Apr.	905 a	915
May	400 921 919	919 a
June	920 a	935
July	5600 942 940	940 a
Aug.	948 a	955

Total sales, including switches, 5,700 bbls. P. crude S. E. 7½c sales.

The Edward Flash Co.

17 State Street
NEW YORK CITY

Brokers Exclusively
ALL VEGETABLE OILS
In Barrels or Tanks
COTTON OIL FUTURES
On the New York Produce Exchange

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil
BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
MARIGOLD Cooking Oil
JERSEY Butter Oil
MOONSTAR Coconut Oil
P & G SPECIAL (hardened) Coconut Oil

General Offices:

CINCINNATI • OHIO

Cable Address: "Procter"

Monday, January 20, 1930.

Spot	845 a	845 a
Jan.	840 a	840 a
Feb.	850 a	875
Mar.	3500 900 900	896 a 898
Apr.	900 a	920
May	600 920 916	915 a 917
June	920 a	935
July	2200 941 936	935 a 937
Aug.	945 a	951

Total sales, including switches, 6,300 bbls. P. crude S. E. 7½@7½c.

Tuesday, January 21, 1930.

Spot	845 a	845 a
Jan.	840 a	840 a
Feb.	850 a	875
Mar.	1400 892 889	888 a 891
Apr.	895 a	910
May	1700 910 970	980 a 909
June	915 a	925
July	4000 930 928	929 a
Aug.	938 a	942

Total sales, including switches, 7,100 bbls. P. crude S. E. 7½c sales.

Wednesday, January 22, 1930.

Spot	845 a	845 a
Jan.	840 a	840 a
Feb.	100 860 860	850 a 870
Mar.	400 885 880	887 a 890
Apr.	895 a	910
May	500 908 904	908 a
June	915 a	925
July	2000 929 925	929 a
Aug.	938 a	945

Total sales, including switches, 3,000 bbls. P. crude S. E. 7½c sales.

Thursday, January 23, 1930.

Spot	845 a	845 a
Jan.	840 a	840 a
Feb.	856 856	850 a 875
Mar.	886 886	886 a 888
Apr.	890 a	905
May	910 906	908 a
June	915 a	925
July	930 925	928 a 930
Aug.	938 a	944

See page 45 for later markets.

COCOANUT OIL — A very steady market was noted the past week. Offerings were light. Consuming demand was moderate, and the firmness in copra had some effect. At New York, tanks were quoted at 7½c; bulk oil, 7c; and Pacific Coast tanks, 6½c for spot and shipment.

CORN OIL — Offerings were rather light, but demand continued slow. The market's undertone was steady to firm with tanks, f.o.b. mills, quoted at 7½c.

SOYA BEAN OIL — Market remained more or less of a nominal affair with

demand slow. Offerings were light. New York tanks were quoted at 10½@10¾c; packages, 11½c; and Pacific Coast tanks, 9c.

PALM OIL — A little more interest was noted during this week and some business was put through, but reports had it that consumers are looking on. Nearby offerings remain light, with most of the interest in the market being for future shipment. At New York, Nigre for shipment was quoted at 6.80@6.90c; lagos for shipment, 7.40@7.45c; 20 per cent soft oil for shipment, 7½@7¾c.

PALM KERNEL OIL — A moderate business was reported and more interest was indicated. The tone was steady with prices unchanged. New York tanks were quoted at 7½c; casks, 8c; bulk oil, 7½@7¾c.

OLIVE OIL FOOTS — Demand a little larger, but the market was generally steady and quiet. Nearby foots at New York were quoted 7½c; future shipment, 7c.

RUBBERSEED OIL — Market nominal and quoted 9c for shipment.

SESAME OIL — Market nominal.

PEANUT OIL — Market nominal.

COTTONSEED OIL — Demand showed some improvement. The undertone was quite steady. Store prices were quoted at about ¼c over January. Southeast crude, 7½c sales and bid; Valley, 7½c bid; Texas, 7½c sales and bid.

NEW ORLEANS OIL MARKETS.

(Special Report to The National Provisioner.)

New Orleans, La., Jan. 20, 1930.

Transfers from March to July in New Orleans are being made at 27@30 points, and 41@45 points in New York. Saturday, March was bid 38 points from September in New Orleans.

The volume of business was about the same as previous weeks with quotations dragging.

Our letter two weeks ago advised buying when July New Orleans was offered at \$7.95 and, when values recovered, some purchases were made between \$8.10 and \$8.20 but now we are advising taking profits on any further advance. If July New Orleans reaches \$8.70, we think it will be near the high and would advise selling (short) October New Orleans above 9c.

In crude, a fair quantity of tanks was reported sold on the recovery, but owners are holding with bull-dog tenacity and there is not much for sale.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products stronger the latter part of the week, buying covering more bullish on account of the government hog report; 52,600,000 head in the country against 56,880,000 a year ago. Cash trade fair. Easiness in grains halted advances.

Cottonseed Oil.

Cotton oil is quiet but firmer, an absence of pressure of crude and a smaller hog crop offsetting quieter cash demand and local bearishness. A better tone in lard had some influence. Crude, 7½c bid in all sections.

Quotations on cottonseed oil at New York Friday noon were: Jan., \$8.45 bid; Feb., \$8.55@8.80; March, \$8.97@8.99; April, \$9.00@9.15; May, \$9.17; June, \$9.20@9.35; July, \$9.37@9.39; Aug., \$9.45@9.55.

Tallow.

Tallow, extra, 7½c.

Stearine.

Stearine, oleo, 9½c.

FRIDAY'S GENERAL MARKETS.

New York, Jan. 24, 1930. — Lard, prime western, \$11.15@11.25; middle western, \$11.05@11.15; city, 10½c@10½c; refined continent, 11c; South American, 11¼c; Brazil kegs, 12¼c; compound, 10½c.

HULL OIL MARKET.

Hull, England, Jan. 23, 1930.—(By Cable.)—Refined cottonseed oil, 31s 6d; Egyptian crude cottonseed oil, 28s.

BRITISH PROVISION MARKETS.

(By Cable to The National Provisioner.)

Liverpool, Jan. 24, 1930. — General provision market firm with a fairly broad trade on A. C. hams for prompt and forward shipment. Recent sales for nearby shipment at a premium over export quotations. Good movement on short clear backs for prompt; fair demand for picnics. Lard trade rather quiet.

Friday's prices were as follows: Hams, American cut, 105s; Liverpool shoulders, square, none; hams, long cut, 100s; picnics, none; short backs, 94s; bellies, clear, 85s; Canadian, 104s; Cumberland, 92s; spot lard, 54s 6d.

EUROPEAN PROVISION CABLES.

The market at Hamburg shows little alteration, according to cable advices to the U. S. Dept. of Commerce. Receipts of lard for the week were 1,944 metric tons.

Arrivals of hogs at 20 of Germany's most important markets were 78,000, at a top Berlin price of 18.60c a pound, compared with 100,000, at 16.87c a pound, for the same week of last year.

The Rotterdam market was steady with the exception of refined lard. Extra oleo oil and prime oleo oil on shipment in good demand.

The market at Liverpool was improving.

The total of pigs bought in Ireland

for bacon curing was 15,000 for the week, as compared with 26,000 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ending January 18, 1930, was 93,000, as compared with 75,000, for the corresponding week of last year.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Jan. 23, 1930, show exports from that country were as follows: To England, 129,330 quarters; to the Continent, 42,606 quarters.

Exports of the previous week were as follows: To England, 105,231 quarters; to the Continent, 34,433 quarters.

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask the "Packer's Encyclopedia," the meat packer's guide.

PACKERS MUST PROVE CLAIMS.

A formal answer to the petitions of Swift & Company and Armour and Company for modification of the packers' consent decree was filed by the Department of Justice in the District of Columbia Supreme Court on January 17. The answer requires the petitioners to establish their claims in all particulars.

The department's claim is that the petitions should be dismissed because they do not present ultimate facts which can be answered so as to present issues proper for the court's determination. It further alleges that the petitions do not state facts sufficient to entitle the petitioners to any relief.

Due to the "grave importance" of the questions "as affecting public interest," the Department of Justice says in its answer that its attitude would be determined at the conclusion of the hearings upon the evidence presented to the court.

No date has been set for hearings on the petitions and answer thereto.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Jan. 23, 1930:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (700 lbs. up):				
Choice	\$21.00@22.50	\$20.50@21.50	\$22.00@24.00	20.00@21.00
Good	19.00@21.00	19.50@20.50	20.00@21.50	
STEERS (550-700 lbs.):				
Choice	21.50@24.00		22.00@24.50	22.50@24.00
Good	19.00@21.50		20.00@22.00	19.00@21.50
STEERS (500 lbs. up):				
Medium	18.00@19.00	18.50@19.50	19.00@21.00	18.00@19.00
Common	17.00@18.00	17.50@18.50	17.00@19.00	
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	22.00@25.00		22.50@25.50	
Good	20.00@22.00		20.50@22.00	
Medium	18.00@20.00			
COWS:				
Good	16.00@17.00	16.50@17.00	16.50@17.00	16.00@17.00
Medium	15.00@16.00	15.50@16.50	15.50@17.00	15.00@16.00
Common	14.00@15.00	15.00@15.50	14.00@15.50	14.00@15.00
Fresh Veal and Calf Carcasses:				
VEALERS (2):				
Choice	24.00@26.00	26.00@28.00	26.00@28.00	26.00@27.00
Good	22.00@24.00	23.00@26.00	23.00@26.00	23.00@26.00
Medium	19.00@22.00	20.00@23.00	23.00@25.00	21.00@24.00
Common	17.00@19.00	18.00@20.00	20.00@23.00	18.00@20.00
CALF (2) (3):				
Good	17.00@18.00	19.00@20.00	19.00@20.00	
Medium	16.00@17.00	17.00@19.00	17.00@19.00	
Common	15.00@16.00	16.00@17.00		
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	26.00@28.00	27.00@28.00	28.00@29.00	27.50@28.00
Good	25.00@27.00	26.00@27.00	26.00@27.00	27.00@27.50
Medium	24.00@26.00	24.00@26.00	26.00@27.00	23.00@26.00
Common	21.00@23.00	22.00@24.00	25.00@26.00	
LAMB (39-45 lbs.):				
Choice	25.00@27.00	26.00@27.00	27.00@28.00	27.00@28.00
Good	24.00@26.00	25.00@26.00	26.00@27.00	26.00@27.00
Medium	23.00@25.00	23.00@25.00	25.00@26.00	23.00@26.00
Common	21.00@24.00	22.00@23.00	24.00@25.00	
LAMB (46-55 lbs.):				
Choice	22.00@24.00	23.00@25.00	25.00@27.00	24.00@25.00
Good	21.00@23.00	22.00@24.00	24.00@26.00	23.00@24.00
MUTTON (Ewe) 70 lbs. down:				
Good	13.50@15.50	16.00@18.00	15.00@16.00	14.00@15.00
Medium	12.00@13.50	14.00@16.00	14.00@15.00	13.00@14.00
Common	10.00@12.00	12.00@14.00	12.00@13.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	19.00@21.00	20.50@21.50	21.00@23.00	19.00@21.00
10-12 lbs. av.	19.00@20.00	20.00@21.00	20.00@22.00	19.00@21.00
12-15 lbs. av.	17.00@19.00	18.00@19.50	18.00@20.00	18.00@19.00
16-22 lbs. av.	16.00@17.00	16.50@18.00	16.00@18.00	16.00@18.00
SHOULDER, N. Y. Style, Skinned:				
8-12 lbs. av.	14.00@16.00		15.50@17.00	15.00@17.00
PICNICS:				
6-8 lbs. av.		14.50@15.50		14.00@15.00
BUTTS, Boston Style:				
4-8 lbs. av.	17.00@19.00		19.00@21.00	19.00@21.00
SPARE RIBS:				
Half Sheets	14.00@16.00			
TRIMMINGS:				
Regular	9.00@10.00			
Lean	16.50@19.00			

(1) Includes helper yearlings 450 lbs. down at Chicago and New York. (2) Includes "skin on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

Hide and Skin Markets

Chicago.

PACKER HIDES—There was a light trade in the big packer market during the week, with the movement so far estimated around 20,000 hides, generally straight January take-off. Trading was confined to branded cows and steers, with a few native steers moved early. Hides destined for sole leather purposes are in fair demand, while the light hides are inclined to be slow. However, most packers were sold up closely in earlier trading and stocks are not thought to be large. One harmful influence in the market has been the uncertainty of the outcome regarding the tariff on hides, with the Hide Exchange reflecting developments along that line. Hides in this market are now at about the lowest point in quality of the year, a seasonal condition.

Spread native steers quoted nominally around 18@18½c, with a bid of 17½c reported. One packer moved 2,000 January heavy native steers early at 16½c. Extreme native steers last sold at 15c.

Couple cars of butt branded steers moved at 16c and 3,000 Colorados at 15c. Two packers moved 2,000 January heavy Texas steers at 16c, and 3,000 light Texas steers at 14½c, all steady prices. Extreme light Texas steers last sold at 13½c.

Heavy native cows last sold at 13½c. Last trading in light native cows was at 14c for selected points, with some Chicago take-off understood to be included; buyers' ideas ½c less. About 6,000 January branded cows moved at 13½c, steady.

Native bulls quoted around 10½c for current kill. Last trading in branded bulls was at 9c for northern and 9½c for southern, dating June to December.

South American market fairly well cleaned up and quiet latter part of week. Sales early in the week on Uruguay steers at \$43.50, equal to about 19½c, c.i.f. New York, and Argentine steers at \$42.50, as against \$43.25 and \$42.75 paid late last week.

SMALL PACKER HIDES—Small packer market quiet and somewhat lacking in interest. One local killer moved about 4,000 December hides at 13½c for all-weight native steers and cows and 12½c for branded, which about cleaned up December productions. Couple local small packers still holding January hides.

Last trading in the Pacific Coast market was at 13c for December steers and 11½c for cows, f.o.b. shipping points.

HIDE TRIMMINGS—Big packer hide trimmings quoted \$35.00@37.00 per ton, Chicago basis.

COUNTRY HIDES—Trading in the country hide market has been fairly active and prices steady to firm. Good all-weights have sold at 11½c, selected, delivered, ranging to ¼c less, according to weight average. Heavy steers

and cows have sold at 11c, selected. Buff weights moving at 11½c, some asking ¼@½c more. Good 25/45 lb. extremes moving at 13½c, selected; some trying for ¼@½c more. Some good bulls have sold at 8c. All-weight branded quoted around 9½c, less Chicago freight.

CALFSKINS—Last trading in big packer calf was at 21c for northern and 20c for southern, dating December and prior; market quiet.

Chicago city calf last sold at 19c for straight 8/15 lb. weights, and on split weight basis at ¼c more for the light end and ½c less for the heavies. Mixed cities and countries quoted around 16c, and straight countries about 15c. Chicago city light calf and deacons \$1.50 last paid.

KIPSKINS—Big packer kips fairly well cleaned up to end of year, with last trading at 20c for northern natives and 18c for overweights, southern a cent less; branded last sold at 16c.

Last trading in Chicago city kips was at 18c. Mixed cities quoted around 15½@16c; straight countries 14@14½c.

Two big packers sold January slunks at \$1.25 for regulars and 30c flat for hairless.

HORSEHIDES—Choice city renderers quoted \$4.50@5.00 asked, with 25c more talked in the East. Mixed city and country lots \$3.75@4.00 paid, with up to \$4.25 asked for better lots; quotations based on not over 10 per cent No. 2's included, with buyers' ideas \$1.00 less for excess No. 2's.

SHEEPSKINS—Dry pelts quoted 14@15c per lb. One lot of 3,500 big packer straight No. 1 shearlings moved at \$1.20; another lot running one-third No. 2's brought \$1.02½; various outside small packer lots have moved at 90c@1.00. Pickled skins continue easy and Chicago market quoted around \$6.50 for straight run; one car reported at \$6.25 per doz. straight run, for January skins. New York market quoted \$6.00@6.75 last paid. The wool market continues to decline and on the first day of the London sales declines of 15 per cent for merinos and 20 per cent for cross breeds were established. The lower wool market has hindered the movement of wool pelts; two cars sold at \$1.37½ and another car at \$1.35, all Januarys.

PIGSKINS—No. 1 pigskin strips quoted 6½@7c. Frozen gelatine stocks 5@5½c, nom.

New York.

PACKER HIDES—Two packers moved January branded steers during the week, at 16c for butt branded steers and 15c for Colorados; nothing done so far on native steers, which are priced nominally 16½c, on basis of parity with Chicago market.

COUNTRY HIDES—Market steady but prices about unchanged. Buff weights quoted at 11½c. Top price so far on good 25/45 lb. extremes 13½c.

CALFSKINS—City calfskin market pretty well cleaned up. A few lights

sold this week on basis of \$1.85 for 5-7's and \$2.30 for 7-9's. Last trading in 9-12's was at \$2.75.

New York Hide Exchange Futures.

Saturday, Jan. 18, 1930.—Close: Jan. 14.80n; Feb. 14.95n; Mar. 15.05n; Apr. 15.20n; May 15.36@15.42; June 15.60n; July 15.85n; Aug. 16.10n; Sept. 16.36@16.40; Oct. 16.50n; Nov. 16.70n; Dec. 16.91 sale. Sales 2 lots.

Monday, Jan. 20, 1930.—Close: Jan. 14.80n; Feb. 14.95n; Mar. 15.05n; Apr. 15.20n; May 15.35@15.50; June 15.60n; July 15.85n; Aug. 16.10n; Sept. 16.35@16.40; Oct. 16.50n; Nov. 16.70n; Dec. 16.95 sale. Sales 8 lots.

Tuesday, Jan. 21, 1930.—Close: Jan. 14.80n; Feb. 14.95n; Mar. 15.05n; Apr. 15.20n; May 15.35@15.40; June 15.60n; July 15.85n; Aug. 16.10n; Sept. 16.35@16.37; Oct. 16.50n; Nov. 16.70n; Dec. 16.92@16.95. Sales 18 lots.

Wednesday, Jan. 22, 1930.—Close: Jan. 14.80n; Feb. 14.95n; Mar. 15.10n; Apr. 15.25n; May 15.39@15.45; June 15.65n; July 15.85n; Aug. 16.05n; Sept. 16.25@16.30; Oct. 16.45n; Nov. 16.65n; Dec. 16.89@16.95. Sales 16 lots.

Thursday, Jan. 23, 1930.—Close: Feb. 14.90; Mar. 15.05; April 15.20; May 15.35@15.40; June 15.60; July 15.85; Aug. 16.10; Sept. 16.35@16.40; Oct. 16.50; Nov. 16.70; Dec. 16.85. Sales 9 lots.

Friday, Jan. 24, 1930.—Close: Feb. 14.55; Mar. 14.70; Apr. 14.85; May 15.00b; June 15.25; July 15.50; Aug. 15.75; Sept. 16.00b; Oct. 16.10; Nov. 16.25; Dec. 16.40.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended January 24, 1930, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Jan. 24.	Prev. week.	Cor. week, 1929.
Spr. nat.			
Light, nat.	18	18½n	21½@22ax
Hvy. nat. str.	10½	10½	11
Hvy. Tex. str.	16	16	17½n
Hvy. butt brand			
str.	16	16	17½
Hvy. Col. str.	15	15	16½
Ex-light Tex. str.	13½	13½	15
Brand'd cows.	13½	13½	15
Hvy. nat. cows	13½	13½	16½ax
Lt. nat. cows	14	14	15½
Nat. bulls...	10½	10	11½n
Brand'd bulls. 9	9½	8½@9½	10
Calfskins...	21	21	22½ax
Kips, nat....	20	20	20
Kips, ov-wt....	18	18	20
Kips, brand'd	16	16	19
Slunks, reg....	1.25	1.25@1.30	1.40@1.50
Slunks, hrls....	30	27½	30
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.

Nat. all-wts.	13½	13½	15½n
Branded	12½	12½	15n
Nat. bulls. 9	9½n	9	11½n
Brand'd bulls. 8½	8½n	8	10½n
Calfskins	19	19	21
Kips	18	17½	20n
Slunks, reg....	1.00	1.00	1.10
Slunks, hrls. 20	25n	20n	25

COUNTRY HIDES.

Hvy. steers...	11	10½	11	13n
Hvy. cows...	11	10½	11	13n
Butts	11½	11½	12	13½14n
Extremes	13½	13½	14	15n
Bulls	8	7½n	9½	10
Calfskins ...	15n	15n	16	17n
Kips	14	14½n	14	15
Light calf...	1.10@1.20	1.10@1.20	1.10@1.25	
Deacons	1.10@1.20	1.10@1.20	1.10@1.25	
Slunks, reg. 60	75	60	75	50
Slunks, hrls. 5	10n	5	10n	15
Horsehides...	3.75@5.00	4.00@5.00	4.75@6.00	
Hogskins	55	50	55	60

SHEEPSKINS.

Pkr. lambs.	1.25@1.37½	1.32½@1.40	2.50@3.40
Sm. pkr.			
lambs1.10@1.25	1.10@1.25	2.40@2.60
Pkr. shearings.	90 @1.20	90 @1.20	1.25@1.50
Dry pelts	...14 @15	14 @15	25 @27

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7.41

6.88

5.85

8.44

12.58

10.06

8.94

8.61

8.56

8.79

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Jan. 23, 1930.

CATTLE—Compared with a week ago: All grades weighty steers except choice offerings 25@50c lower, largely \$1.00@1.25 under high time two weeks earlier; better grade long yearlings and light steers, steady, others weak to 25c lower; all grades light heifer and mixed yearlings, 25@40c higher; mostly 25@40c up on she stock, strongweight cutters and common fat cows showing most advance; bulls, 25c higher; vealers, 50c@1.00 higher. Extreme top fed steers, \$16.00, heavies at that price scaling 1,339 lbs.; strictly choice 1,531-lb. averages, up to \$15.00; bulk weighty steers, \$13.50 down to \$11.50; light yearlings very scarce; heavy steers in excessive supply, liberal quota scaling over 1,400 lbs.; she stock run scant. Sluggish dressed market was a most bearish influence, receipts being about the same as year ago, but sharply under last week. Heavy sausage bulls sold up to \$9.85 and shipper vealers to \$18.00. Subzero weather restricting veal calf crop, also demand for replacement cattle at \$9.50@11.00 mostly.

HOGS—For the first time in recent weeks, receipts at eleven principal markets showed an increase in comparison with same week of last year. In spite of fairly heavy supplies all interests aggressive buyers and today's prices 35@50c higher than week ago. Today's top, \$10.35; bulk good to choice 140- to 230-lb. weights, \$10.00@10.25; 240- to 280-lb. averages, \$9.75@10.00; few loads around 300-lb. butchers, \$9.60@9.65; pigs, \$9.50@10.25; packing sows, \$8.25@8.65, few big weights down to \$8.00 and lightweights up to \$8.90 and \$9.00.

SHEEP—Increased marketing and slower dressed lamb trade main bearish

factors in sharp price decline. Compared with one week ago: Fat lambs, 75c@\$1.00 lower; yearlings, 25@50c off; fat ewes, steady. Late bulk fat lambs, \$12.75@13.25; top, \$13.40, early top, \$14.25; yearlings, \$11.50@11.75; early top, \$12.00; fat ewes, mostly \$6.50@7.00; top, \$7.25.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Jan. 23, 1930.

CATTLE—A rather sluggish movement in the dressed meat trade reflected a weaker undertone in the market for fed steers and yearlings which resulted in substantial price reductions. Most of the lighter weight steers and yearlings closed at 25c lower levels, while some of the better grades of medium weight and heavy offerings are 25@50c under a week ago. Choice mixed yearlings scored \$15.00 for the week's top, and best yearling steers topped at \$14.25, but nothing strictly choice was offered. Bulk of the fed arrivals cleared from \$10.50@12.50, with plain quality dogies going to \$9.00@10.00. She stock was a trifle uneven, but most classes held steady. Some strength was noted in the bull market, and vealers are steady to 50c higher, with the late top at \$14.00.

HOGS—There was a fairly broad demand to both shippers and packers which influenced considerable activity in the trade during the week. Final prices are 25@35c higher than last Thursday, with all interests good buyers at the advance. The week's top of \$10.10 was reached on Monday, while on the close \$10.00 was paid freely for choice 160- to 230-lb. weights, and the better grades of 160- to 250-lb. weights ranged from \$9.85@10.00. Packing grades are steady at \$8.00@8.60.

SHEEP—Trade in fat lambs ruled dull and 50@75c declines were registered against a week ago. Choice fed westerns brought \$13.25 to shippers on Monday, but on Thursday nothing passed \$12.65. The bulk of the week's supply of fed lambs sold from \$12.25@12.85, while clipped ranged from \$11.75@12.50. Mature classes slumped 25@50c for the first setback in several weeks.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Jan. 23, 1930.

CATTLE—On the initial session of the week, fed steers and yearlings met with a broad demand, and prices ruled higher. On subsequent days weak to lower prices were the rule, and Monday's advance was more than lost, with current prices quoted 25@75c lower for the week, choice yearlings showing the least decline. Heifers show a loss of 25@50c, while cows held close to steady. Bulls closed the week strong, and vealers 50c higher. Light steers, averaging 1,091 lbs., sold at \$15.00; medium weights, 1,247 lbs., \$14.25, with 1,300-lb. steers at \$14.00.

HOGS—Breadth to the demand has been the outstanding feature in the hog division, and while receipts have been liberal the expansion to the inquiry has more than offset the increase, and prices have worked higher throughout the period. Comparisons Thursday with Thursday show light 25@30c higher; weighty butchers and sows, 15@25c up. Thursday's top was \$9.90. Bulk 160- to 240-lb. weights, \$9.75@9.90; 240- to 270-lb., \$9.65@9.80; 270- to 320-lb., \$9.40@9.60; packing sows, \$8.25@8.50.

SHEEP—Sharp declines amounting to 50@70c developed on practically all killing classes of sheep and lambs for the period under review, traceable to increased receipts and bearish advices from eastern market centers. On

BANGS & TERRY

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Hogs, Killing and Feeding Pigs

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Thursday of this week, bulk fed woolled lambs sold \$12.25@12.50; top, \$12.75; slaughter ewes, medium to choice, \$4.75 @6.00.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Jan. 23, 1930.

CATTLE—Extremely slow trading and lower prices on the big majority of cattle featured the current week's market. Compared with one week ago: Steers and mixed yearlings and heifers, 25@50c lower, medium fleshed steers and weighty heifers off the most; cows, 50c lower; low cutters, steady; medium bulls, 25c lower; good and choice vealers, 25c higher. Tops for week: 931-lb. yearlings, \$14.85; 734-lb. mixed yearlings and 592-lb. heifers, \$14.25; 1,350-lb. matured steers, \$14.00; cows, \$10.00; sausage bulls, \$9.25; vealers, \$17.50.

HOGS—Hog prices rose to a new high for the winter season with the top this week at \$10.40. Some of this advance was lost, but the gain for the week was 25@40c. Bulk of light and butcher hogs sold Thursday at \$10.10@10.25; top, \$10.30; sows, \$8.10@8.25.

SHEEP—Fat lambs dropped off fully 75c this week, while sheep held steady. Fat lambs topped Thursday at \$13.25 to shippers, with bulk to packers, \$12.50@13.00. Fat ewes sold at \$5.00@6.50.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture)

So. St. Paul, Minn., Jan. 22, 1930.

CATTLE—Opening this week on a steady to strong basis, steers and yearlings are now weak to 25c lower with she stock about steady. Best long yearlings brought \$13.00, bulk of offerings selling at \$10.00@11.50. Most of the common and medium grade cows cleared at \$6.25@7.50, comparable heifers, \$7.50 @9.00; all cutters, \$5.00@6.00, while bulls are 25c or more higher, bulk, \$8.25 @8.75. Vealers sold \$1.50@2.00 higher, most offerings at \$14.50@15.50.

HOGS—Although the hog market was uneven, prices are strong to 10c higher for the week, with bulk of the sorted 160- to 230-lb. weights at \$9.75. Butchers averaging 240- to 300-lb. sold from \$9.35@9.65, some heavy weights, \$9.25 or below. Pigs and light lights were most numerous at \$9.75, sows at \$8.00@8.50.

SHEEP—Declining lamb prices placed bulk of the good and choice kinds at \$12.50@12.75, best on shipping account reaching \$13.00. Best ewes brought \$6.50, with several cars at \$6.25, cull and common kinds \$2.50@4.00. Comeback feeding lambs cashed at \$11.75@12.25.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Jan. 23, 1930.

CATTLE—After a stronger opening slaughter yearlings, steer, and she stock values declined and stood at mostly 25c lower levels for the week, except desirable yearlings, which were practically unchanged. Good to choice 937-lb. to 1,110-lb. offerings topped at \$14.25, while most steers and yearlings were short-feds at \$11.00@12.25. Sev-

eral loads of short-fed heifers turned at \$10.75@11.85, and beef cows bulked at \$7.50@8.50. Sausage bulls strengthened, and the majority cashed at \$8.25 @8.75. Vealers ruled strong to 50c higher with \$13.50 top.

HOGS—Supplies during the period were largest of the season, but urgent call for finished light weights brought sharp advances early and the \$10.00 figure made its first appearance since early October. Uneven changes left late quotations 15@40c higher for the week, with heavy butchers at the minor advance. The late top stood at \$9.90 for 190- to 220-lb. weights, most 160- to 260-lb. butchers turned at \$9.65@9.85, and 270- to 340-lb. weights made \$9.25 @9.60. Packing sows shared the least gain with a general \$8.15@8.40 bulk.

SHEEP—Fat lambs suffered mostly 75c losses, and the late bulk of better kinds moved at \$12.25@12.50, while \$13.00 registered the week's practical top. Fat ewes showed 25@50c reductions and desirable offerings turned around \$6.00 late.

LIVESTOCK AT 65 MARKETS.

Receipts and disposition of livestock at 65 leading markets during December, 1929, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

CATTLE.			
	Receipts.	Local slaughter.	Total shipments.
Total	1,101,129	609,396	482,146
Dec. average 5 yrs.	1,323,333	749,396	571,058
1924-1928	1,323,333	749,396	571,058
CALVES.			
Total	450,085	311,206	143,500
Dec. average 5 yrs.	513,700	358,218	172,216
1924-1928	513,700	358,218	172,216
HOGS.			
Total	4,220,937	2,767,322	1,447,232
Dec. average 5 yrs.	4,775,231	3,105,804	1,675,555
1924-1928	4,775,231	3,105,804	1,675,555
SHEEP AND LAMBS.			
Total	1,701,444	966,025	731,629
Dec. average 5 yrs.	1,627,460	887,082	743,641
1924-1928	1,627,460	887,082	743,641
HORSES AND MULES.			
Total	29,071	28,187
Dec. average 5 yrs.	37,830	36,672
1924-1928	37,830	36,672

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended Jan. 16, 1930, with comparisons, as reported by the Dominion Live Stock Branch:

BUTCHER STEERS.			
	1,000-1,200 lbs.	Week ended Jan. 16.	Prev. week. 1929.
Toronto	\$10.00	\$10.00	\$11.00
Montreal	10.00	9.75	10.25
Winnipeg	9.50	9.50	9.50
Calgary	9.50	9.50	9.25
Edmonton	9.50	9.50	9.25
Prince Albert	7.50	8.50
Moose Jaw	9.00	9.00	9.00
Saskatoon	8.50	9.00	8.50
VEAL CALVES.			
Toronto	\$16.00	\$16.75	\$17.25
Montreal	15.00	15.00
Winnipeg	15.00	14.00	15.00
Calgary	11.00	9.50	10.00
Edmonton	13.00	11.00	14.00
Prince Albert	8.00	8.00	10.00
Moose Jaw	12.00	11.00	13.50
Saskatoon	12.00	10.00	8.50
SELECT BACON HOGS.			
Toronto	\$13.75	\$13.25	\$10.75
Montreal	13.25	13.50	11.75
Winnipeg	11.75	11.25	9.85
Calgary	11.25	11.25	9.60
Edmonton	11.50	10.50	9.65
Prince Albert	11.55	11.05	9.50
Moose Jaw	11.75	11.05	9.75
Saskatoon	11.55	10.55	9.65
GOOD LAMBS.			
Toronto	\$14.50	\$14.00	\$14.50
Montreal	11.50	11.50	11.00
Winnipeg	11.50	11.00	12.50
Calgary	11.00	11.00	12.00
Edmonton	11.00	11.00	12.00
Prince Albert
Moose Jaw	8.75	11.00
Saskatoon	8.50

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday Jan. 17, 1930:

	Week ended Jan. 17.	Prev. week.	Cor. week, 1929.
Chicago	162,068	146,572	163,068
Kansas City, Kan.	61,301	53,282	106,941
Omaha	63,121	5,804	60,513
*St. Louis	49,695	47,533	78,471
Sioux City	48,082	40,383	47,548
St. Paul	62,407	70,321	80,367
St. Joseph, Mo.	24,709	20,777	27,396
Indianapolis	40,985	33,004	46,109
New York and J. C.	40,530	38,614	42,055

*Includes East St. Louis, Ill.

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RECEIPTS AT CENTERS

SATURDAY, JANUARY 18, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	323	8,670	2,398
Kansas City	88	1,821	634
Omaha	51	7,941	25
St. Louis	227	8,233	46
St. Joseph	1	1,620	8,226
Sioux City	145	7,569	1,549
St. Paul	141	1,304	1,081
Oklahoma City	100	400	1,500
Fort Worth	100	100	100
Milwaukee	100	100	100
Denver	1,000	800	1,300
Louisville	200	900	300
Wichita	200	1,500	400
Indianapolis	100	2,000	100
Pittsburgh	100	1,200	500
Cincinnati	300	1,400	100
Buffalo	100	700	100
Cleveland	100	300	100
Nashville	100	400	200
Toronto	300	200	200

MONDAY, JANUARY 20, 1930.

Chicago	11,000	55,000	15,000
Kansas City	14,000	11,000	6,000
Omaha	7,500	19,000	10,000
St. Louis	3,800	18,500	2,500
St. Joseph	2,500	6,500	6,000
Sioux City	3,000	14,000	5,500
St. Paul	5,700	16,000	8,000
Oklahoma City	700	1,800	400
Fort Worth	2,000	1,300	1,000
Milwaukee	400	1,200	100
Denver	15,700	5,800	3,800
Louisville	500	1,100	400
Wichita	1,700	1,900	200
Indianapolis	600	6,000	300
Pittsburgh	800	3,000	4,300
Cincinnati	1,600	5,200	200
Buffalo	1,100	6,500	10,400
Cleveland	1,100	2,500	3,900
Nashville	600	700	500
Toronto	1,200	500	1,000

TUESDAY, JANUARY 21, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	45,000	17,000
Kansas City	11,000	9,500	8,000
Omaha	8,000	22,000	11,000
St. Louis	3,300	14,500	2,000
St. Joseph	1,500	8,500	5,000
Sioux City	2,500	22,500	3,000
St. Paul	2,700	11,000	1,000
Oklahoma City	1,000	800	1,000
Fort Worth	1,200	700	1,300
Milwaukee	700	2,500	400
Denver	1,200	1,800	1,400
Louisville	500	1,100	300
Wichita	800	2,000	300
Indianapolis	1,400	10,000	800
Pittsburgh	100	2,000	700
Cincinnati	500	4,200	200
Buffalo	100	800	600
Cleveland	200	1,200	900
Nashville	300	700	300
Toronto	1,000	200	800

WEDNESDAY, JANUARY 22, 1930.

Chicago	10,000	45,000	17,000
Kansas City	6,000	8,500	8,000
Omaha	7,500	23,000	15,000
St. Louis	3,500	16,500	1,500
St. Joseph	2,200	10,000	7,000
Sioux City	3,000	17,000	6,500
St. Paul	2,800	28,000	3,000
Oklahoma City	500	800	100
Fort Worth	2,000	900	400
Milwaukee	500	1,500	200
Denver	1,500	3,000	500
Louisville	800	2,000	300
Wichita	900	1,800	200
Indianapolis	900	6,000	800
Pittsburgh	100	2,500	500
Cincinnati	400	2,400	200
Buffalo	100	2,000	1,000
Cleveland	500	2,500	1,500
Nashville	200	300	200
Toronto	1,400	1,300	500

THURSDAY, JANUARY 23, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	6,000	48,000	19,000
Kansas City	2,000	7,000	7,000
Omaha	3,500	14,000	15,000
St. Louis	2,500	16,000	2,000
St. Joseph	1,200	6,500	4,500
Sioux City	2,500	15,000	5,000
St. Paul	2,300	13,500	2,500
Oklahoma City	1,400	700	300
Fort Worth	1,200	700	600
Milwaukee	600	1,800	200
Denver	1,000	2,500	3,800
Louisville	300	500	500
Wichita	600	1,500	300
Indianapolis	800	4,000	400
Pittsburgh	100	1,500	500
Cincinnati	400	1,900	200
Buffalo	100	1,500	400
Cleveland	200	1,000	900
Nashville	300	300	100
Toronto	100	100	100

FRIDAY, JANUARY 24, 1930.

Chicago	2,000	58,000	13,000
Kansas City	300	9,000	2,500
Omaha	1,200	22,000	6,000
St. Louis	1,200	12,500	1,500
St. Joseph	500	4,500	5,000
Sioux City	1,000	19,000	2,500
St. Paul	2,200	19,000	1,000
Oklahoma City	600	1,200	200
Fort Worth	1,800	1,800	100
Milwaukee	200	3,000	100
Denver	100	1,200	1,700
Wichita	600	1,600	400
Indianapolis	600	6,000	500
Pittsburgh	1,800	1,000	1,000
Cincinnati	400	2,500	300
Buffalo	200	2,500	3,800
Cleveland	200	1,000	600

SLAUGHTER REPORTS

Special reports to The National Provisioner showing the number of livestock slaughtered at 15 centers for the week ended January 17, 1930, with comparisons:

CATTLE.

	Week ended Jan. 17, 1929.	Prev. week.	Cor. week.
Chicago	23,674	23,204	20,826
Kansas City	21,381	20,831	21,618
Omaha	20,138	19,992	15,886
St. Louis	12,109	9,508	1,650
St. Joseph	6,083	6,824	6,658
Sioux City	7,931	9,037	9,583
Wichita	2,174	2,473	2,164
Fort Worth	6,490	6,128	6,877
Philadelphia	1,407	1,375	1,748
Indianapolis	2,039	1,196	1,791
New York & Jersey City	8,850	8,806	9,711
Oklahoma City	5,111	5,535	5,080
Cincinnati	3,948	2,930	3,801
Denver	2,851	3,150	3,206
Total	124,248	121,051	128,748

HOGS.

Chicago	162,003	146,572	190,300
Kansas City	27,958	26,401	34,396
Omaha	50,276	60,196	60,302
St. Louis	28,548	22,276	39,445
St. Joseph	21,437	25,319	21,079
Sioux City	47,234	40,850	40,427
Wichita	4,827	4,980	4,417
Fort Worth	5,532	4,681	7,724
Philadelphia	12,107	15,284	20,568
Indianapolis	39,013	38,499	38,479
New York & Jersey City	62,108	57,575	65,312
Oklahoma City	4,716	4,966	8,345
Cincinnati	22,329	22,841	25,938
Denver	12,309	12,319	16,724
Total	514,807	483,439	571,996

SHEEP.

Chicago	55,250	36,380	52,023
Kansas City	28,570	25,495	25,238
Omaha	35,311	33,083	37,875
St. Louis	6,424	5,261	2,578
St. Joseph	27,778	28,402	21,415
Sioux City	13,847	18,740	15,330
Wichita	1,244	830	2,454
Fort Worth	4,912	2,471	1,533
Philadelphia	5,510	4,961	8,846
Indianapolis	782	123	755
New York & Jersey City	64,967	57,575	61,806
Oklahoma City	653	1,347	86
Cincinnati	1,647	977	1,126
Denver	4,083	3,307	1,879
Total	250,988	220,282	229,144

Boston slaughter omitted.

CANADA INSPECTED SLAUGHTER.

Government inspected slaughters of livestock in Canada during December, 1929:

	Dec., 1929.	Dec., 1928.	12 mos. ended Dec., 1929.	12 mos. ended Dec., 1928.
Cattle	55,401	67,965	701,866	600,384
Calves	15,275	13,784	414,781	415,960
Hogs	221,297	239,062	2,353,161	2,547,024
Sheep	49,808	40,552	725,004	634,752

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Jan. 23, 1930, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or city hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med.-ch.	\$ 0.35@10.00	\$ 0.50@10.00	\$ 0.85@ 9.75	\$ 0.25@ 9.90	\$ 0.00@ 9.75
Med. wt. (200-250 lbs.) med.-ch.	0.75@10.35	0.75@10.25	0.40@ 9.90	0.50@10.00	0.50@ 9.90
Lt. wt. (100-200 lbs.) com.-ch.	0.90@10.35	10.00@10.30	0.40@ 9.90	0.60@10.00	0.75@ 9.90
Lt. lt. (100-150 lbs.) com.-ch.	0.65@10.35	0.40@10.25	0.75@ 9.90	0.85@10.00	0.75@ 9.90
Packing sows, smooth and rough.	8.10@ 8.90	8.00@ 8.35	7.90@ 8.65	7.75@ 8.65	8.00@ 8.75
Str. pigs (150 lbs. down) med.-ch.	0.25@10.25	8.50@ 9.75	8.00@ 9.50	9.75
Av. cost & wt. Tue. (pigs excl.)	9.87-220 lb.	9.82-214 lb.	9.54-250 lb.	9.68-224 lb.	9.54-234 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	11.50@14.75
STEERS (1,300-1,500 LBS.):					
Choice	14.00@15.50	13.75@15.25	12.50@14.00	12.50@13.75	12.65@14.25
Good	12.00@14.25	12.00@14.00	11.25@13.00	11.00@12.50	11.50@13.00
STEERS (1,100-1,300 LBS.):					
Choice	14.25@16.00	14.50@15.50	13.00@15.00	12.50@14.50	13.00@14.75
Good	12.00@15.25	12.25@14.75	11.50@14.00	11.00@13.50	11.50@13.25
STEERS (950-1,000 LBS.):					
Choice	15.25@16.25	15.00@16.00	14.00@15.25	13.50@15.25	14.00@15.50
Good	12.50@15.75	12.50@15.25	11.75@14.50	11.50@14.25	11.75@14.25
STEERS (800 LBS. UP):					
Medium	10.75@12.50	10.50@12.50	10.00@12.00	10.00@11.50	9.50@11.75
Common	8.75@10.75	8.75@10.50	8.50@10.00	8.00@10.00	7.50@ 9.75
STEERS (FED CALVES AND YEARLINGS) (750-950 LBS.):					
Choice	15.25@16.25	15.25@16.25	14.50@15.50	14.25@15.50	14.25@15.50
Good	12.75@15.25	13.00@15.25	12.25@14.50	11.75@14.25	12.50@14.25
HEIFERS (850 LBS. DOWN):					
Choice	14.25@15.00	14.25@15.25	13.00@14.00	13.00@14.25	12.75@14.00
Good	12.50@14.25	12.25@14.25	11.00@13.00	10.75@13.50	11.25@12.75
Common-med.	7.75@12.50	8.00@12.25	7.00@11.00	7.25@11.00	7.25@11.25
HEIFERS (850 LBS. UP):					
Choice	10.50@14.25	10.50@14.00	10.25@13.50	10.50@13.75	10.50@13.75
Good	9.25@12.50	9.25@13.00	8.75@13.00	9.00@13.00	9.25@12.00
Medium	8.50@12.25	8.00@11.50	7.75@11.00	8.00@10.75	7.50@10.00
COWS:					
Choice	9.75@10.75	9.50@10.00	9.00@10.00	9.00@10.00	8.50@10.00
Good	8.50@ 9.75	8.50@ 9.50	7.75@ 9.00	7.75@ 9.00	7.50@ 8.50
Common-med.	6.75@ 8.50	7.00@ 8.50	6.25@ 7.75	6.25@ 7.75	6.25@ 7.50
Low cutter and cutter	5.25@ 7.00	4.25@ 7.00	4.75@ 6.25	4.50@ 6.25	4.75@ 6.25
BULLS (YEARLINGS EXC.):					
Beef, good-ch.	9.50@10.00	9.00@10.00	8.75@ 9.50	9.00@10.00	6.75@ 9.50
Cutter-med.	7.50@ 9.85	6.75@ 9.00	6.50@ 9.00	6.25@ 9.00	6.50@ 9.00
CALVES (500 LBS. DOWN):					
Medium-ch.	9.00@13.00	8.50@12.00	8.50@11.50	7.50@11.00	8.00@11.00
Cull-common	7.00@ 9.00	6.50@ 8.50	5.50@ 8.50	6.00@ 7.50	5.50@ 8.00
VEALERS (MILK-FED):					
Good-ch.	13.75@17.50	15.50@17.00	11.00@14.00	11.00@14.00	13.00@17.50
Medium	11.00@13.75	13.00@15.50	8.50@11.00	8.50@11.00	9.00@13.00
Cull-common	7.50@11.00	6.00@13.00	5.50@ 8.50	6.00@ 8.50	7.50@ 9.00
SLAUGHTER SHEEP AND LAMBS:					
Lambs (54 lbs. down)	12.50@13.50	12.25@13.25	11.75@12.75	11.50@12.45	11.50@12.50
Lambs (92 lbs. down)	11.50@12.50	10.75@12.25	10.75@11.75	10.00@11.50	10.50@11.50
Lambs (all weights)	10.25@11.50	9.00@11.75	9.50@10.75	8.00@10.00	9.00@10.50
Yearling wethers (110 lbs. down) medium-ch.	9.00@11.75	9.00@11.50	8.50@11.50	8.25@11.00	8.25@11.25
Ewes (90 lbs. down) med.-ch.	5.75@ 7.25	5.25@ 6.50	4.75@ 6.25	5.00@ 6.00	4.75@ 6.25
Ewes (120-150 lbs.) med.-ch.	5.50@ 7.25	5.00@ 6.50	4.50@ 6.00	4.75@ 6.50	4.50@ 6.00
Ewes (all weights) cull-com.	3.00@ 5.75	2.50@ 5.25	2.50@ 4.75	2.25@ 5.00	3.25@ 4.75

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 18, 1930, with comparisons are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	6,857	5,288	20,847
Swift & Co.	5,908	4,240	16,764
Morris & Co.	2,810	5,014	9,217
Wilson & Co.	3,807	4,670	8,922
Anglo-Amer. Prov. Co.	1,047	1,905	...
G. H. Hammond Co.	2,405	1,295	...
Libby, McNeill & Libby	782
Brennan Packing Co., 7,929 hogs; Independent Packing Co., 1,677 hogs; Boyd Latham & Co., 1,949 hogs; Western Packing & Provision Co., 7,367 hogs; Agar Pkg. Co., 6,646 hogs; others, 48,860 hogs.			
Totals: Cattle, 23,674; calves, 9,193; hogs, 94,540; sheep, 55,250.			

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,455	685	6,922	5,340
Cudahy Pkg. Co.	2,983	622	4,603	6,545
Fowler Straub Co.	533
Morris & Co.	2,804	443	2,561	3,789
Swift & Co.	4,213	832	8,303	6,890
Wilson & Co.	3,779	450	4,883	5,961
Others	775	27	686	35
Total	18,342	3,030	27,958	28,570

OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour and Co.	5,614	22,012	10,231
Cudahy Pkg. Co.	3,813	14,307	10,559
Dold Pkg. Co.	1,448	8,889	...
Morris & Co.	2,001	246	5,047
Swift & Co.	4,957	12,262	11,725
Engle Pkg. Co.	30
Hoffman Bros.	18
Mayerewich & Vall.	1
Omaha Pkg. Co.	121
J. Rife Pkg. Co.	3
J. Roth & Sons	54
So. Omaha Pkg. Co.	43
Lincoln Pkg. Co.	230
Morrell & Co.	225
Nagle Pkg. Co.	142
Sinclair Pkg. Co.	334
Wilson & Co.	391
Others	18,391
Total	19,425	76,107	37,562

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,907	625	1,547	1,867
Swift & Co.	2,056	520	2,230	1,703
Morris & Co.	1,431	268	696	631
East Side Pkg. Co.	1,016	...	3,423	...
American Pkg. Co.	205	...	1,790	118
Hell Pkg. Co.	2,797	...
Krey Pkg. Co.	284	...	1,298	47
Others	4,561	1,145	14,755	2,062
Total	13,160	2,613	18,568	6,428

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,490	419	10,260	17,914
Armour and Co.	1,439	247	3,800	6,114
Morris & Co.	1,222	124	7,174	3,288
Others	3,332	91	7,305	4,490
Total	8,483	881	28,548	31,806

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,505	131	13,848	4,503
Armour and Co.	2,675	131	14,518	5,923
Swift & Co.	1,834	109	8,263	5,027
Smith Bros.	4	...	207	...
Others	1,176	86	15,413	564
Total	8,294	457	52,249	13,017

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,720	675	1,545	442
Wilson & Co.	1,835	508	1,547	33
Others	129	...	778	...
Total	3,681	1,273	3,870	495

Not including 157 cattle, 1,547 hogs, and 158 sheep bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	960	372	2,696	...
Fred W. Dold.	55	...	287	1,236
Jacob Dold Pkg. Co.	329	16	1,844	...
Dunn-Osterlag	101
Keefe-Le Stourgeois	80
Wichita D. B. Co.	13
Total	1,780	388	4,827	1,244

Not including 4,866 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,482	98	5,729	7,163
Armour and Co.	790	18	8,815	6,421
Blaney-Murphy	385	85	2,062	...
Others	554	144	707	320
Total	3,211	507	11,403	13,910

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,462	3,042	16,058	2,003
Cudahy Pkg. Co.	308	791	...	67
Hertz Bros.	164	16
Swift & Co.	3,558	4,875	23,069	4,893
United Pkg. Co.	1,140	126
Others	1,096	...	22,256	754
Total	9,068	8,950	61,953	8,227

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,814	6,125	8,513	1,240
U. D. B. Co., N. Y.	34
The Layton Co.	1,598	...
R. Gums & Co.	128	...	82	19
Armour and Co.	675	3,021
N. Y. B. D. M. Co.
N. Y.	35
Others	533	262	147	277
Total	3,219	9,408	10,340	1,545

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	1,372	2,053	19,521	2,356
Kingman & Co.	1,500	897	24,532	511
Armour and Co.	563	55	291	47
Ind'pl. Abt. Co.	1,718	276	1,606	932
Hilgemeier Bros.	4	...	1,395	...
Brown Bros.	125	7	150	...
Schussler Pkg. Co.	37	...	447	...
Riverview Pkg. Co.	8	...	165	...
Ind. Prov. Co.	61	...	381	...
Meier Pkg. Co.	91	2	294	...
Maas Hartman Co.	27	6
Art Warbuit	16	52	...	26
Hoosier Abt. Co.	16
Others	349	84	276	117
Total	5,947	3,431	49,037	3,980

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Galls Sons	...	5	...	614
John Hilberg & Son	...	100	118	33
Gus Juengling	...	100	118	77
E. Kahn's Sons Co.	1,292	231	7,152	439
Kroger G. & B. Co.	141	60	2,416	...
Lohrey Pkg. Co.	5	...	247	...
H. H. Meyer Co.	6	...	661	...
W. G. Rehn's Sons	85	56	1,483	...
A. Sander Pkg. Co.	5
J. Schlachter's Sons	233	144	...	233
J. F. Schroth Co.	12	...	2,442	...
John Stegner	556	119	...	84
J. Vogel & Son	8	5	412	...
Ideal Pkg. Co.	728
Foreign	240	739	4,819	...
Total	2,846	1,477	20,293	2,203

Not including 1,172 cattle, 54 calves, and 200 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended Jan. 18, 1930, with comparisons:

CATTLE.

	Week ended Jan. 18.	Prev. week.	Cor. week.
Chicago	23,674	23,204	26,826
Kansas City	18,342	18,342	18,342
Omaha (incl. calves)	19,425	18,504	17,390
St. Louis	13,160	9,506	11,650
St. Joseph	8,483	7,979	7,318
Sioux City	8,294	10,157	10,214
Oklahoma City	3,681	4,167	3,855
Wichita	1,780	1,859	5,063
St. Paul	3,219	2,874	2,700
Milwaukee	9,068	9,721	1,223
Indianapolis	3,219	3,414	1,862
Cincinnati	5,947	4,208	3,029
Cincinnati	2,846	2,376	9,717
Total	121,136	115,629	120,317

HOGS.

	Week ended Jan. 18.	Prev. week.	Cor. week.
Chicago	94,540	86,146	190,300
Kansas City	27,958	26,401	34,396
Omaha	76,107	98,258	82,896
St. Louis	18,568	22,276	39,445
St. Joseph	28,548	36,640	32,743
Sioux City	52,249	67,837	61,407
Oklahoma City	5,923	8,909	8,845
Wichita	4,827	4,600	57,243
Denver	11,403	12,960	25,283
St. Paul	61,953	83,435	9,125
Milwaukee	10,340	11,892	12,858
Indianapolis	49,037	42,969	16,587
Cincinnati	20,293	18,624	87,608
Total	489,400	516,716	658,547

SHEEP.

	Week ended Jan. 18.	Prev. week.	Cor. week.
Chicago	55,250	36,880	52,023
Kansas City	28,570	25,495	25,238
Omaha	37,562	34,332	42,260
St. Louis	6,428	5,301	2,578
St. Joseph	31,806	31,094	24,344
Sioux City	18,017	22,431	16,575
Oklahoma City	495	1,008	86
Wichita	1,244	930	5,129
Denver	13,910	11,429	962
St. Paul	8,227	24,217	802
Milwaukee	1,545	820	2,454
Indianapolis	3,989	4,044	18,952
Cincinnati	2,208	980	8,551
Total	204,251	198,130	199,754

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 13	23,050	2,772	15,568	25,693
Tues., Jan. 14	7,412	2,223	27,268	14,026
Wed., Jan. 15	10,166	2,271	23,857	12,960
Thurs., Jan. 16	7,102	1,968	50,568	13,200
Fri., Jan. 17	2,284	947	23,651	20,069
Sat., Jan. 18	300	200	7,000	3,000
This week	50,314	10,781	207,912	88,969
Previous week	48,260	10,773	223,060	69,321
Year ago	54,229	12,489	264,482	68,888
Two years ago	47,226	11,933	256,991	68,774

Total receipts for month and year to Jan. 18, with comparisons:

	Year to Jan. 18.	1930.	1929.
Cattle	111,635	186,868	...
Calves	26,731	35,516	...
Hogs	493,494	697,276	...
Sheep	177,614	190,893	...

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 13	5,460	43	19,299	6,921
Tues., Jan. 14	2,468	136	11,345	4,120
Wed., Jan. 15	3,372	...	4,970	4,110
Thurs., Jan. 16	2,309	234	12,233	6,644
Fri., Jan. 17	1,391	92	11,307	9,216
Sat., Jan. 18	100	...	1,500	1,000
This week	15,200	505	60,654	31,611
Previous week	14,353	330	60,903	23,800
Year ago	14,506	1,134	74,060	24,196
Two years ago	12,135	1,337	79,933	21,182

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Jan. 18	\$12.85	\$ 9.60	\$ 6.35	\$13.35
Previous week	13.25	9.65	6.70	13.90
1929	12.45	9.10	8.10	10.30
1928	13.85	8.30	6.35	12.90
1927	10.35	12.05	6.75	12.55
1926	9.70	11.75	8.25	15.50
1925	9.10	10.45	9.10	18.10
Av. 1925-1929	\$11.10	\$10.35	\$ 7.70	\$15.05

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Jan. 18	35,100	147,300	58,500
Previous week	33,907	153,157	45,521
1929	39,721	190,392	44,692
1928	35,091	177,058	47,591
1927	44,570	136,392	64,511

*Saturday, Jan. 18, estimated.

"Why should I buy from a door monopoly?"



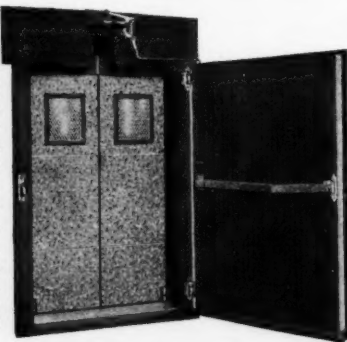
Mr. Prospect, we are guilty of letting doors and door efficiency monopolize the entire attention of the Jamison and Stevenson Plants.

» » » We are guilty of having built about 85% of all the so-called Patented Cold Storage doors now in use because those doors are doing a job satisfactory to plant owners and engineers. » » » We are guilty of a monopoly on all of the new developments which are giving better door service and better protection at the opening—the new patented WEDGETIGHT Fastener, and the flexible Spring Hinge, for instance—because we keep engineers constantly at work on door improvements. » » » Actually, of course, we are not a manufacturing monopoly. You have several sources of supply, but naturally your own self-interest dictates that you buy the door which will give the best service in the long run. Jamison and Stevenson Doors offer you a record of performance and a low per-year-cost unequalled by any other door in the industry. » » » Reducing the insulating and operating efficiency of your plant by choosing less sturdily constructed less efficient doors is a high price to pay for up-staging a so-called monopoly. Let's compare door hardware—

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Ice and Refrigeration

Plant Cooling Notes

For the Meat Plant Employee Who Is Interested in Refrigeration.

PUSH BUTTON CONTROLS.

There is a great deal to be said in favor of the use of push button controls on both induction motors and synchronous motors in the cold storage plant, in regard to giving greater protection to the operator than the system employing hand control or open knife switches for handling the motors.

The use of automatic push button control on synchronous motors, where a safety plug is employed with this control, which can be removed and carried around by the operator when working on the compressor, thereby absolutely preventing an accidental starting of the motor by some unauthorized person, is a great step forward in eliminating hazards on this class of equipment in ice and refrigerating plants.

On car icing docks, where there is a great deal of dampness and water due to the ice and the weather, all push buttons should be of the water-proof type and all knife switches and disconnect switches should be enclosed in steel cabinets with the operating handles on the outside of same. If this is impossible, the knife switches and fuses should be enclosed in a deep wooden cabinet, properly protected from the weather and so installed as to make it necessary for the operator to stand directly in front of the box in order to reach in far enough to pull the knife switch and thereby eliminate any chance of his being careless and reaching around the corner of the box to pull the knife switch.

As a safety means, also, all wires and switches should be at all times considered to be alive and dangerous, and, therefore, before any work is done on same, proper precaution should be taken to be sure that the current is removed from any line or switch on which work is to be done.

Practically all electrical accidents can be traced to the violation of the company's rules by the employees, or the violation of the regular laws, rules and regulations that have been adopted for the proper installation and protection of the apparatus. It is, therefore, recommended that far more careful consideration be given to the company's rules, and also the regulations regarding the proper installation of apparatus, in order to avoid electrical hazards in ice and refrigerating plants.—Excerpt from a paper read by Jay R. Watson at the annual meeting of the Refrigerating Section of the National Safety Council.

PLANT WASTE DISPOSAL.

(Continued from page 28.)

part of the plant. Experiments are now being conducted to determine the need of chlorine and the best places to introduce it for seasonal and flow variations. The filters are housed to pro-

vide better operating conditions during the winter.

Since several of the units of the new plant are unique for the treatment of sewage and trade wastes, the Currie Engineering Co. was engaged to take charge of the operation of the plant for the first year.

The plant has been in continuous operation since about March 1, 1929. The results are not only very much superior to those of the old activated sludge plant, but much more uniform, and the results show continued improvement in the efficiency of the plant since its installation.

Tests Show the Results.

From analyses submitted by our chemist, Elmer Dye, the following table has been compiled showing the purification obtained in the old activated sludge plant for a period of about eight months and in the new filter plant during three months, for the wastes entering during peak flows, or between the hours of about 9 A. M. to 5 P. M.

TABLE 1—Oxygen Demand of Effluents from Old Activated Sludge and New Filter Units and Purification Obtained.

Oxygen demand	Activated sludge plant	New Filter Plant			
		April	May	June	April to June
Less than 50	6	2	5	11	18
50-149	37	9	18	11	38
150-249	17	2	2	2	6
250-349	22	6	1		7
350-449	16	1			1
450-549	11				
550-649	11	1			1
650-749	6				
750-849	3				
850-949	3				
950-1049	4				
1050-1149	2				
1150-1249	3				
1250-1349	—				
1350-1449	—				
1450-1549	—				
1550-1649	—				
1650-1749	—				
1750-1849	1				
1850-1949	—				
1950-2049	1				
No. samples	143	21	26	24	71
Ave. B.O.D. of plant effluent	386	194	92	65	110
Ave. B.O.D. of applied waste	844	860	1060	1080	1010
Ave. % reduction	54.3	77.4	91.4	94.0	89.1

*Figures indicate number of samples.
*Biochemical oxygen demand.

It will be seen that whereas the old plant showed an average reduction of only 54.3 per cent, the new plant gave increasingly better results, showing reductions of 77.4 per cent in April, 91.4 per cent in May and 94 per cent in June. The oxygen demand of the material going into the creek from the activated sludge plant was 386 parts per million, compared with 194 during April, 92 in May and 65 in June, for the new plant.

On the basis of the experimental units a reduction of 90 per cent was prophesied for the peak flows. This has been exceeded by the full-sized plant.

In fact, all of the units have exceeded

expectations. Reductions of about 90 per cent of the objectionable constituents in the wastes have been uniformly obtained, and there are no objectionable odors in the vicinity of the plant.

Half the Cost of Operation.

It is particularly gratifying to note that the cost of operation of this filter plant will be approximately one-half of that of the discarded activated sludge process, and that operating supervision has indicated possible improvements. These improvements should produce even better purification, and effect economies in both first costs and cost of operation.

Much credit is due to the Iowa State College at Ames and the Currie Engineering Co. for the successful development of the laboratory research into a commercial and efficient plant.

REFRIGERATION NOTES.

The capital stock of the Galveston Ice & Cold Storage Co., Galveston, Tex., has been decreased from \$490,000 to \$350,000.

A new cold storage plant is being planned for Verona, Italy. It will cost about \$260,000 with equipment.

C. P. Jensma and associates have purchased the Weiser Ice & Cold Storage Co., Weiser, Ida. The consideration was \$50,000.

The plant of the Merchants Ice & Cold Storage Co., Terre Haute, Ind., was recently destroyed by fire.

A cold storage plant will be erected in Tarpon Springs, Fla., by the Gause Fish Co.

The East Coast Refrigerating Co., West Palm Beach, Fla., will build a 50-car cold storage and refrigerating plant to cost about \$90,000.

A new cold storage plant will be erected in Kansas City, Mo., by the United States Cold Storage Co.

Plans have been prepared by the United Ice & Coal Co., Harrisburg, Pa., for a cold storage warehouse to cost about \$50,000.

The plant of the Cashmere Cold Storage Co., Cashmere, Wash., will be remodeled and enlarged. Additional equipment will also be installed.

Additional equipment was added recently to the plant of the Sunset Cold Storage Co., San Antonio, Tex.

A 102-ton and a 50-ton refrigerating machine were purchased recently by the Knoxville Ice & Cold Storage Co., Knoxville, Tenn.

A building has been leased by the Great Western Cold Storage Co., Oklahoma City, Okla., for a cold storage plant.

The Great Atlantic & Pacific Tea Co., will erect a cold storage plant in Buffalo, N. Y., to cost about \$85,000.

The Mason City Fruit and Produce Exchange will build a cold storage plant in Ludington, Mich. It will cost \$20,000.

A plant for precooling and washing celery will be constructed in Bradenton, Fla., by the Manatee Celery Corp.

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Chicago Section

J. G. Cownie, of the Jacob Dold Packing Co., Buffalo, N. Y., was a visitor in Chicago this week.

Frank Kohrs, secretary-treasurer, Kohrs Packing Co., Davenport, Ia., was in Chicago this week.

T. E. Tower, vice-president, Sullivan Packing Co., Detroit, Mich., was in Chicago during the week.

A. E. Cross, of Cross, Roy & Harris, Inc., Chicago, has been elected director of the Terminal National Bank.

J. T. McMillan, president, J. T. McMillan Co., St. Paul, Minn., packers, spent a part of the week in Chicago.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 18,867 cattle, 5,422 calves, 71,337 hogs and 36,858 sheep.

Oscar G. Mayer, president of Oscar Mayer & Co., Chicago, has been elected to the board of directors of the Northwestern Trust & Savings Bank.

The Board of Trade closed early on Tuesday, January 21, as a mark of respect to the memory of Reuben G. Chandler, former president of the board, who died on January 19.

T. P. Gibbons, hide sales department, Cudahy Packing Co., Chicago, spent several days last week in the East, visiting the hide and leather trade and attending the annual meeting of the National Association of Glue Manufacturers at New York.

Provision shipments from Chicago for the week ended Jan. 18, 1930, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk.
Cured meats, lbs...	20,065,000	16,923,000	17,244,000
Fresh meats, lbs...	41,886,000	35,596,000	42,753,000
Lard, lbs.	6,231,000	5,461,000	8,626,000

Bruno Richter, president of the Chicago Sausage Co., left Chicago at the end of last week for a two-months' vacation on the Pacific Coast. Mr. Richter will visit Seattle, Portland, San Francisco, Los Angeles and will make a short trip into old Mexico.

The marriage of Miss Evelyn Bergmark to Norman F. Raschke, jr., will take place in Chicago on January 25. Mr. Raschke, who was formerly with the Raschke Brokerage Co., Chicago, is now with Wilson & Co. at Kansas City, where he and Mrs. Raschke will reside.

TRADE LOSES GENIAL LEADER.

J. Sidney Hoffman, president of the J. S. Hoffman Company, Chicago and New York, passed away at his home in Chicago on January 17, after an illness of several months. The cause of his death was uremia. Indefatigable in his efforts to forward any enterprise in which he was interested—whether his own or for the benefit of others—he

overtaxed a naturally strong constitution, but would not give up until the last.

He was laid to rest on the eighteenth anniversary—to a day—of the founding of a business which he had made the leader in its field. His best monument is that business, which remains in the hands of an efficient organization headed by his brother, Harry I. Hoffman, and trained by and intensely loyal to its departed leader.

It was on January 20, 1912, that "Jake" Hoffman—as he was affectionately known throughout the industry—established his company for the manufacture and merchandising, importing and exporting, of cheese, sausage and dried beef. In his activities he had a close connection with the meat packing industry; in fact, he was an early member of the American Meat Packers' Association, and his firm was a loyal member of the Institute. No packers convention was complete without his presence.

His business and social activities were well known, but at least in this industry the extent of his philanthropic work was not realized. He was modest and loved to make his benefactions in secret. For example, when his synagogue completed its building operations and found itself short of funds, "Jake" Hoffman quietly handed the contractor his check for \$10,000 with the remark: "Make your bill that much less."

Probably the congregation never heard of it. As Rabbi Daskal said in his eloquent funeral tribute, "Jacob

Hoffman not only was a man who made good; he was a good man."

At the funeral services the big chapel was crowded not only with friends and acquaintances, but the attendance from the packing industry was remarkably large and representative.

Honorary pall-bearers, mostly from the industry, included the following: Frank Wilhelm, R. H. Gifford, R. W. Howes, D. J. Donohue, W. B. Henderson, Oscar F. Mayer, Harry D. Oppenheimer, Paul I. Aldrich, Walter S. Johnston, Harry H. Field, Wm. Wilhartz, J. L. Kraft, Arthur D. White, Ralph Coughenour, C. D. Middlebrook, Robert E. Brookes, J. Caterina, Martin Hirsch, J. T. McMillan, Myrick D. Harding, Harry C. Carr, Thos. E. Wilson, Percival Trudeau and Sam Keasal.

Active pall bearers were J. J. Zahler, O. R. Christiansen, S. Salinger, R. E. Hawley, M. Katz, C. A. Faye, C. E. Evans and J. Vidano.

Jacob Sidney Hoffman was forty-six years of age. He was president of the J. S. Hoffman Company, Chicago; president of the J. S. Hoffman Co. Inc. New York; and president of the Baker Food Products Co., Chicago. He was a member of the Chicago and New York Mercantile Exchanges, of the Standard Club and Idlewild Country Club and the Apollo lodge of Masons.

Burial was at Waldheim cemetery. He is survived by three children, Mrs. Gus Friedman, Goldyne and Le Roy Hoffman; also by his brothers, Harry I. and Max, and sisters Frances and Dorothy Hoffman and Sadye Cohen.

CUDAHY SALES CONFERENCE.

A conference of Illinois district sales managers of Cudahy Packing Co., was held this week in Chicago, under the auspices of D. J. Donohue, branch house and car route manager, and R. W. Moody, district manager. Present at the sessions of the conference were J. J. Haley, produce department, Chicago; Hugo Wesin, beef department, Omaha; R. G. Clark, small stock department, Omaha; and the following sales managers: D. J. Harding, Aurora, Ill.; F. L. Smith, Bloomington, Ill.; R. A. Booth, Clinton, Ia.; M. B. Gaffney, Davenport, Ia.; B. B. Loveland, Elgin, Ill.; H. T. Ley, Joliet, Ill.; H. M. McKowen, Peoria, Ill.; T. J. Moore, Quincy, Ill.; R. H. Wedel, Rockford, Ill.; R. A. Acers, St. Louis, Mo.; M. G. Hall, Springfield, Ill.; and F. C. Meyers, So. Chicago.

WILSON PLANT HEADS MEET.

Plant superintendents of Wilson & Co. and its subsidiaries met this week in Chicago. The following were present at the conference: C. A. Dunseth, Kansas City, Kan.; L. H. Frazee, Oklahoma City, Okla.; R. Bell, Nebraska City, Nebr.; L. Prior, Cedar Rapids, Ia.; C. E. Griffin, Alvert Lea, Minn.; E. Shute, New York City; J. Pelofsky, Chattanooga, Tenn.; L. Bronn, Natchez, Miss. Seward C. Frazee, general superintendent, presided at the conference, and Harry Smith, superintendent, represented the Chicago plant.



JACOB SIDNEY HOFFMAN.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday,
Jan. 23, 1930.

Regular Hams.	
	Green.
8-10	20 1/2
10-12	20
12-14	19 1/2
14-16	19 1/2
16-18	19 1/2
18-20	19 1/2
10-16 range	19 1/2
16-22 range	19 1/2

S. P. Boiling Hams.

H. Run.	
16-18	18 1/2
18-20	18 1/2
20-22	18 1/2

Skinned Hams.

Green.	
10-12	21 1/2
12-14	21
14-16	20 1/2
16-18	20
18-20	19 1/2
20-22	18
22-24	16
24-26	15
26-30	15 1/2
30-35	15

Picnics.

Green.	
4-6	14
6-8	13 1/2
8-10	13
10-12	12 1/2
12-14	12 1/2

Bellics.*

Green.	
6-8	19 1/2
8-10	19 1/2
10-12	17 1/2
12-14	16 1/2
14-16	15 1/2
16-18	15

* Square Cut and Seedless.

D. S. Bellics.

Clear.	
14-16	13 1/2
16-18	13 1/2
18-20	13 1/2
20-22	13 1/2
22-24	12 1/2
24-26	12 1/2
26-30	12 1/2
30-35	12 1/2
35-40	12 1/2
40-50	12 1/2

D. S. Fat Backs.

8-10	8 1/2
10-12	10
12-14	11
14-16	11 1/2
16-18	12
18-20	12 1/2
20-25	12 1/2

D. S. Rough Ribs.

45-50	12
55-60	12
65-70	12 1/2
75-80	12 1/2

Other D. S. Meats.

Extra short clears	35-45
Extra short ribs	35-45
Regular plates	6-8
Clear plates	4-6
Jowl butts	8 1/2

FUTURE PRICES.

SATURDAY, JANUARY 18, 1930.

LARD—

	Open.	High.	Low.	Close.
S. P. Jan. ...	10.47 1/2	10.50	10.47 1/2	10.47 1/2 ax
20 Mar. ...	10.55	10.65	10.55	10.60
19 1/2 May ...	10.77 1/2-75	10.85	10.75	10.80
19 1/2 July ...				10.95b @ 11.05 ax

CLEAR BELLIES—

	Jan. ...	May ...	13.00n
S. P. Jan. ...	13.10	13.22 1/2	13.10
May ...			13.22 1/2

MONDAY, JANUARY 20, 1930.

LARD—

	Jan. ...	May ...	10.52 1/2 b
S. P. Jan. ...	10.50	10.55	10.50
20 Mar. ...	10.65	10.67 1/2	10.65
19 May ...	10.82 1/2	10.87 1/2	10.82 1/2
19 July ...	11.02 1/2	11.10	11.02 1/2

CLEAR BELLIES—

	Jan. ...	May ...	13.00n
S. P. Jan. ...	13.15	13.22 1/2	13.15
May ...			13.20

TUESDAY, JANUARY 21, 1930.

LARD—

	Jan. ...	May ...	10.52 1/2
S. P. Jan. ...	10.52 1/2	10.52 1/2	10.47 1/2
20 Mar. ...	10.62 1/2	10.62 1/2	10.60
19 May ...	10.82 1/2-85	10.85	10.77 1/2
19 July ...	11.00		11.00

CLEAR BELLIES—

	Jan. ...	May ...	13.00 ax
S. P. Jan. ...	13.20	13.20	13.15
May ...			13.15b

WEDNESDAY, JANUARY 22, 1930.

LARD—

	Jan. ...	May ...	10.45
S. P. Jan. ...	10.45		
20 Mar. ...	10.55	10.60	10.55
19 May ...	10.75	10.80	10.75
19 July ...	10.95	10.97 1/2	10.92 1/2

CLEAR BELLIES—

	Jan. ...	May ...	12.95n
S. P. Jan. ...	13.10		
May ...			13.10

THURSDAY, JANUARY 23, 1930.

LARD—

	Jan. ...	May ...	10.45 ax
S. P. Jan. ...	10.52 1/2		
20 Mar. ...	10.72 1/2	10.75	10.75
19 May ...	10.90	10.95	10.90
19 July ...		10.95	10.95

CLEAR BELLIES—

	Jan. ...	May ...	12.90 ax
S. P. Jan. ...	13.10	13.10	13.05 ax
May ...			

FRIDAY, JANUARY 24, 1930.

LARD—

	Jan. ...	May ...	10.52 1/2
S. P. Jan. ...	10.55	10.60	10.52 1/2
20 Mar. ...	10.62 1/2	10.72 1/2	10.65
19 May ...	10.85	10.92 1/2	10.85
19 July ...	11.10	10.10	10.07 1/2

CLEAR BELLIES—

	Jan. ...	May ...	13.25b
S. P. Jan. ...	13.27 1/2-30	13.50	13.50
May ...			

Key: ax, asked; b, bid; n, nominal; = split.

CANADIAN MEATS IN STORAGE.

Cold storage holdings of meats in Canada as of January 1, 1930, as reported by the Dominion Live Stock Branch, with comparisons, were as follows:

	Jan. 1, 1930, lbs.	Dec. 1, 1929, lbs.	Jan. 1, 1928, lbs.	5-yr. avg., Jan. 1, lbs.
Beef	24,392,748	25,158,282	20,456,814	23,917,501
Veal	3,321,891	3,511,477	1,828,246	2,212,672
Pork	28,710,768	25,287,768	31,174,265	31,868,129
Mutton & Lamb	8,261,694	7,784,405	5,957,946	5,808,703

CANADIAN MEAT EXPORTS.

Exports of livestock and meats from Canada to the United States for December, 1929, and the twelve months ended December 31, 1929, according to the Dominion Live Stock Branch:

CHICAGO RETAIL MEATS

Beef.

Week ended Jan. 23, 1930.		Cor. wk. 1929.	
No.	No.	No.	No.
1.	2.	1.	2.
Rib roast, hvy end...	35	16	85
Rib roast, lt end...	45	35	20
Chuck roast	32	27	34
Steaks, round	50	40	25
Steaks, sirloin cut	45	40	25
Steaks, porterhouse	60	45	25
Steaks, flank	28	18	25
Beef stew, chuck	27	22	15
Corned briskets, boneless	32	28	18
Corned plates	20	18	10
Corned rumps, boneless	25	22	18

Lamb.

Good.		Com.	
Hindquarters	34	30	40
Legs	35	30	43
Stews	15	22	15
Chops, shoulder	25	20	25
Chops, rib and loin	50	25	60

Mutton.

Legs	26	..	24	..
Stew	14	..	10	..
Shoulders	16	..	14	..
Chops, rib and loin...	35	..	35	..

Pork.

Loin, 8@10 av.		Loin, 10@12 av.	
Loin, 8@10 av.	24	22	24
Loin, 10@12 av.	24	22	24
Loin, 12@14 av.	24	21	22
Loin, 14 and over	22	18	21
Chops	23	23	23
Shoulders	18	20	18
Butts	22	22	22
Spare ribs	16	17	16
Hocks	12	12	12
Leaf lard, raw	14	14	14

Veal.

Hindquarters	35	@40	30	@35
Forequarters	24	@26	22	@24
Legs	35	@38	30	@35
Breasts	16	@23	16	@22
Shoulders	20	@22	18	@22
Cutlets		@50		@50
Rib and loin chops.....		@40		@50

Butchers' Offal.

Suet		Shop fat	
Suet	4	2 1/2	5 1/2
Shop fat	2 1/2	3	3
Bone, per 100 lbs.	50	50	50
Calf skins	18	18	22
Klips	16	16	21
Deacons	12	12	12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, 1 c. l. Chicago	9 1/2	
Saltwater, 25 bbl. lots, f.o.b. N. Y.		
Dbl. refined granulated	5 1/2	5 1/2
Small crystals	7 1/2	
Medium crystals	7 1/2	
Large crystals	8 1/2	
Dbl. rfd. gran. nitrate of soda	3 1/2	3 1/2
Less than 25 bbl. lots, f.o.b. more.		
Boric acid, carloads, p.w.d., bbls.	8 1/2	8 1/2
In crystals to powdered, in bbls.		
5 ton lots or more	9 1/2	9 1/2
In bbls. less than 5-ton lots	8 1/2	8 1/2
Borax, carloads, powdered, in bbls.	5	4 1/2
In ton lots, gran. or pow., bbls.	5	4 1/2

Salt—	
Granulated, car lots, per ton, f.o.b. Chicago, bulk	\$6.60
Medium, carlots, per ton, f.o.b. Chicago, bulk	8.10
Rock, carlots, per ton, f.o.b. Chicago	8.60

Sugar—	
Raw sugar, 96 basis, f.o.b. New Orleans	@ 3.60
Second sugar, 90 basis	None
Syrup testing 63 and 65 combined sucrose and invert, New York	@ 3.80
Standard gran. f.o.b. refiners (2%)	@ 5.20
Packers curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@ 4.70
Packers curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@ 4.60

Livestock, Dec., 1929.		Dec., 1928.		Year—	
No.		No.		1929.	1928.
Cattle	7,467	7,921	160,103	166,469	
Calves	2,493	2,627	90,433	75,885	
Hogs	86	34	2,018	20,661	
Sheep	48	163	10,065	10,518	

Meats, lbs.:					
Beef ...	1,085,500	2,267,000	28,666,300	44,698,700	
Bacon ...	177,500	261,000	2,333,800	3,489,200	
Pork ...	83,300	129,000	3,632,300	7,393,100	
Mutton ...	2,100	117,200	341,800	837,400	

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2402 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended Jan. 23, 1930.	Cor. week, 1929.
Prime native steers.....	25 1/2 @ 26 1/2	25 @ 26 1/2
Good native steers.....	24 @ 25	23 @ 25
Medium steers.....	22 @ 23	20 @ 23
Heifers, good.....	19 @ 20	19 1/2 @ 20 1/2
Cows.....	14 @ 17	14 @ 18
Hind quarters, choice.....	31 @ 32	28 @ 31
Fore quarters, choice.....	21 @ 22	21 @ 23

Beef Cuts.

Steer loins, No. 1.....	41 @ 44	41 @ 44
Steer loins, No. 2.....	37 @ 41	37 @ 41
Steer short loins, No. 1.....	37 @ 41	37 @ 41
Steer short loins, No. 2.....	33 @ 38	33 @ 38
Steer loin ends (hips).....	32 @ 33	32 @ 33
Steer loin ends, No. 2.....	31 @ 32	31 @ 32
Cow loins.....	23 @ 27	23 @ 27
Cow short loins.....	29 @ 30	29 @ 30
Cow loin ends (hips).....	21 @ 23	21 @ 23
Steer ribs, No. 1.....	29 @ 32	29 @ 32
Steer ribs, No. 2.....	28 @ 29	28 @ 29
Cow ribs, No. 1.....	21 @ 22	21 @ 22
Cow ribs, No. 2.....	16 @ 18	16 @ 18
Steer rounds, No. 1.....	20 1/2 @ 20 1/2	20 1/2 @ 20 1/2
Steer rounds, No. 2.....	20 @ 20	20 @ 20
Steer chuck, No. 1.....	19 1/2 @ 19 1/2	19 1/2 @ 19 1/2
Steer chuck, No. 2.....	19 @ 19	19 @ 19
Cow rounds.....	17 @ 18	17 @ 18
Cow chuck.....	16 @ 16	16 @ 16
Steer plates.....	14 1/2 @ 14 1/2	14 1/2 @ 14 1/2
Medium plates.....	12 @ 12	12 @ 12
Briskets, No. 1.....	19 @ 19	19 @ 19
Steer navel ends.....	11 @ 11	11 @ 11
Cow navel ends.....	11 @ 11	11 @ 11
Fore shanks.....	13 @ 13	13 @ 13
Hind shanks.....	10 @ 10	10 @ 10
Strip loins, No. 1, boneless.....	50 @ 50	50 @ 50
Strip loins, No. 2.....	50 @ 50	50 @ 50
Sirloin butts, No. 1.....	38 @ 38	38 @ 38
Sirloin butts, No. 2.....	28 @ 28	28 @ 28
Beef tenderloins, No. 1.....	75 @ 75	75 @ 75
Beef tenderloins, No. 2.....	70 @ 70	70 @ 70
Rump butts.....	25 @ 30	20 @ 30
Flank steaks.....	27 @ 27	30 @ 30
Shoulder clod.....	19 @ 19	17 @ 19
Hanging tender.....	20 @ 20	18 @ 18

Beef Products.

Brains (per lb.).....	14 @ 14	13 @ 14
Hearts.....	12 @ 12	9 @ 9
Tongues, 4 @ 5.....	35 @ 35	36 @ 36
Sweetbreads.....	42 @ 42	44 @ 44
Ox-tails, per lb.....	18 @ 18	15 @ 15
Freeze tripe, plain.....	7 @ 8	7 @ 8
Freeze tripe, H. C.....	10 @ 10	10 @ 10
Livers.....	18 @ 22	16 @ 24
Kidneys, per lb.....	16 @ 16	15 @ 15

Veal.

Choice carcass.....	23 @ 24	25 @ 26
Good carcass.....	16 @ 22	18 @ 24
Good saddles.....	25 @ 32	25 @ 32
Good backs.....	15 @ 21	15 @ 21
Medium backs.....	12 @ 13	12 @ 14

Veal Products.

Brains, each.....	14 @ 15	14 @ 15
Sweetbreads.....	80 @ 80	80 @ 80
Calf livers.....	60 @ 60	57 @ 57

Lamb.

Choice lambs.....	27 @ 29	27 @ 29
Medium lambs.....	25 @ 25	25 @ 25
Choice saddles.....	34 @ 34	34 @ 34
Medium saddles.....	32 @ 32	32 @ 32
Choice fores.....	21 @ 21	25 @ 25
Medium fores.....	20 @ 20	23 @ 23
Lamb fries, per lb.....	35 @ 35	33 @ 33
Lamb tongues, per lb.....	16 @ 16	16 @ 16
Lamb kidneys, per lb.....	30 @ 30	30 @ 30

Mutton.

Heavy sheep.....	13 @ 13	16 @ 16
Light sheep.....	15 @ 15	15 @ 15
Heavy saddles.....	18 @ 18	18 @ 18
Light saddles.....	11 @ 11	14 @ 14
Heavy fores.....	12 @ 12	16 @ 16
Light fores.....	22 @ 22	21 @ 21
Mutton legs.....	12 @ 12	12 @ 12
Mutton steve.....	12 @ 12	12 @ 12
Sheep tongues, per lb.....	16 @ 16	15 @ 15
Sheep heads, each.....	12 @ 12	10 @ 10

Fresh Pork, Etc.

Pork loins, 8 @ 10 lbs. avg.....	21 @ 21	18 @ 18
Picnic shoulders.....	14 @ 14	13 @ 13
Skinned shoulders.....	15 1/2 @ 15 1/2	14 @ 14
Tenderloins.....	42 @ 42	45 @ 45
Spare ribs.....	15 @ 15	12 @ 12
Back fat.....	13 @ 13	14 @ 14
Boston butts.....	19 @ 19	16 @ 16
Hocks.....	13 @ 13	12 @ 12
Tails.....	13 @ 13	12 @ 12
Neck bones.....	6 @ 6	4 1/2 @ 4 1/2
Side bones.....	14 @ 14	12 @ 12
Blade bones.....	14 @ 14	12 @ 12
Pigs' feet.....	7 @ 7	6 @ 6
Kidneys, per lb.....	11 @ 11	11 @ 11
Livers.....	8 @ 8	6 1/2 @ 6 1/2
Brains.....	14 @ 14	14 @ 14
Ears.....	7 @ 7	7 @ 7
Snouts.....	7 @ 7	7 @ 7
Heads.....	9 @ 9	9 @ 9

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.....	26 @ 26
Country style sausage, fresh in link.....	19 @ 19
Country style sausage, fresh in bulk.....	17 @ 17
Country style sausage, smoked.....	21 @ 21
Frankfurts in sheep casings.....	22 @ 22
Frankfurts in hog casings.....	21 @ 21
Bologna in beef bungs, choice.....	18 1/2 @ 18 1/2
Bologna in cloth, paraffined, choice.....	16 @ 16
Bologna in beef middles, choice.....	18 @ 18
Liver sausage in hog bungs.....	18 @ 18
Smoked liver sausage in hog bungs.....	24 @ 24
Liver sausage in beef rounds.....	24 @ 24
Head cheese.....	17 @ 17
New England luncheon specialty.....	27 @ 27
Mixed luncheon specialty.....	20 @ 20
Tongue sausage.....	23 @ 23
Blood sausage.....	17 @ 17
Polish sausage.....	20 @ 20
Souse.....	16 @ 16

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	46 @ 46
Thuringer Cervelat.....	24 1/2 @ 24 1/2
Farmer.....	20 @ 20
Holsteiner.....	28 @ 28
B. C. Salami, choice.....	46 @ 46
Milano Salami, choice, in hog bungs.....	22 @ 22
B. C. Salami, new condition.....	26 @ 26
Brissas, choice, in hog middles.....	40 @ 40
Genoa style Salami.....	51 @ 51
Pepperoni.....	39 @ 39
Mortadella, new condition.....	24 @ 24
Capicola.....	39 @ 39
Italian style ham.....	16 @ 16
Virginia ham.....	13 @ 13

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$6.75
Large tins, 1 to crate.....	7.75
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Frankfurt style sausage in hog casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50
Smoked link sausage in hog casings—	
Small tins, 1 to crate.....	7.00
Large tins, 1 to crate.....	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	0 @ 0 1/2
Special lean pork trimmings.....	17 @ 17
Extra lean pork trimmings.....	20 @ 20
Neck bone trimmings.....	13 @ 13
Pork cheek meat.....	10 @ 10 1/2
Pork hearts.....	19 @ 19
Native boneless hulk (heavy).....	18 1/2 @ 18 1/2
Boneless chucks.....	15 @ 15
Shank meat.....	13 1/2 @ 13 1/2
Beef trimmings.....	8 1/2 @ 8 1/2
Beef hearts.....	11 @ 11
Beef cheeks (trimmed).....	12 @ 12
Dressed canners, 350 lbs. and up.....	12 @ 12
Dressed cutter cowa, 400 lbs. and up.....	13 @ 13
Dr. bologna bulls, 600 lbs. and up.....	14 1/2 @ 14 1/2
Beef tripe.....	6 @ 6
Cured pork tongues (canner trim).....	15 1/2 @ 15 1/2

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef casings:	
Domestic round, 180 pack.....	30 @ 35
Domestic round, 140 pack.....	40 @ 45
Wide export rounds.....	50 @ 55
Medium export rounds.....	38 @ 43
Narrow export rounds.....	50 @ 55
No. 1 weasands.....	16 @ 16
No. 2 weasands.....	10 @ 10
No. 1 bungs.....	30 @ 32
No. 2 bungs.....	25 @ 25
Regular middles.....	1.00 @ 1.05
Selected wide middles.....	2.35 @ 2.35
Dried bladders:	
12/15.....	2.00 @ 2.00
10/12.....	1.65 @ 1.65
8/10.....	1.25 @ 1.25
6/8.....	.85 @ .85
Hog casings:	
Narrow, per 100 yds.....	2.75 @ 2.75
Narrow, special, per 100 yds.....	2.25 @ 2.25
Medium, regular, per 100 yds.....	1.25 @ 1.25
Wide, per 100 yds.....	1.00 @ 1.00
Extra wide, per 100 yds.....	1.00 @ 1.00
Export bungs.....	.33 @ .34
Large prime bungs.....	.22 @ .23
Medium prime bungs.....	.10 @ .11
Small prime bungs.....	.6 @ .7
Middles.....	.20 @ .20
Stomachs.....	.8 @ .10

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$15.00
Honeycomb tripe, 200-lb. bbl.....	20.00
Pocket honeycomb tripe, 200-lb. bbl.....	21.00
Pork feet, 200-lb. bbl.....	16.50
Pork tongues, 200-lb. bbl.....	77.00
Lamb tongues, long cut, 200-lb. bbl.....	58.00
Lamb tongues, short cut, 200-lb. bbl.....	71.00

BARRELED PORK AND BEEF

Mess pork, regular.....	26.00 @ 26.00
Family back pork, 24 to 34 pieces.....	32.00 @ 32.00
Family back pork, 35 to 45 pieces.....	32.00 @ 32.00
Clear back pork, 40 to 50 pieces.....	25.00 @ 25.00
Clear plate pork, 25 to 35 pieces.....	20.00 @ 20.00
Brisket pork.....	23.00 @ 23.00
Beef pork.....	19.50 @ 19.50
Plate beef.....	29.00 @ 29.00
Extra plate beef, 200 lb. bbls.....	30.00 @ 30.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.57 1/2 @ 1.60
Oak pork barrels, black iron hoops.....	1.65 @ 1.67 1/2
Ash pork barrels, galv. iron hoops.....	1.77 1/2 @ 1.80
White oak ham tierces.....	3.12 1/2 @ 3.12 1/2
Red oak ham tierces.....	2.37 1/2 @ 2.40
White oak lad tierces.....	2.67 1/2 @ 2.60

OLEOMARGARINE.

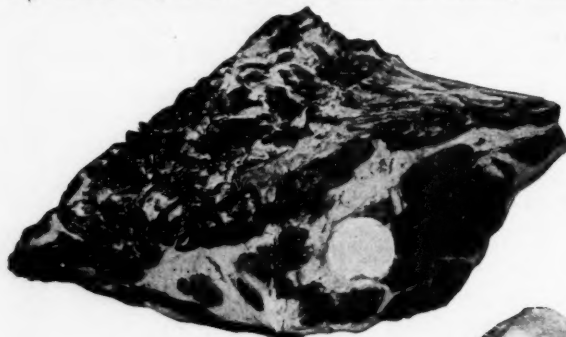
Highest grade natural color animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@25
White animal fat margarines in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@19 1/4
Nut, 1-lb. cartons, f.o.b. Chicago..... (30 and 60-lb. solid packed tubs, 1c per lb. less).....	@17
Pastry, 60-lb. tubs, f.o.b. Chicago.....	@15

Retail Section

Cutting More Money Out of Beef

IX—Making Bottom Chuck Roll

Separating Top and Bottom Chuck and Making Bottom Chuck Roll



ONE—The chuck with vertebrae removed.

TWO—Separate the top and bottom chuck by cutting into the chuck from opposite sides, as far as the shoulder blade. Then cut across blade bone just back of the joint. Lift off bottom chuck by pulling it off the shoulder blade, beginning at knuckle end.



THREE — Roll boneless bottom chuck into shape, smooth side out, making the rib side the face of the roll.

FOUR—Tie securely, completing the bottom chuck roll.



Making a roll out of the bottom chuck is the principal use for this cut, after the chuck has been boned and the neck cut off and made into a quickly salable piece of meat. Full instructions for boning the chuck and making the neck roll have already been given in this series.

The bottom chuck is the choice part of the chuck, the meat being a continuation of the rib muscle.

This piece is separated from the top by cutting into the chuck from opposite sides as far as the shoulder blade. Then cut across the blade bone just back of the joint and lift off the bottom chuck by pulling it off the shoulder blade, beginning at the knuckle end.

Then roll the chuck into shape, smooth side out, making the rib side the face of the roll. Tie securely, and the roll is ready for cutting into convenient sized pot roasts or very nice oven roasts.

Before the bottom chuck is rolled it may be cut into steaks, which will be described in another article in this series.

Thus this cut of meat can be made to command a considerably better price than if sold with the bone in, even when bone and labor involved are taken into consideration.

Such boned rolls may be neatly covered with cod fat if desired, and given considerably more customer appeal. However, many meat buyers want most of their meat to be lean, and when a lean roast is called for the boned bottom chuck fills the bill nicely.

This is the ninth of a series of articles on "Cutting More Money Out of Beef" by methods developed and demonstrated by the National Live Stock and Meat Board as a part of its educational campaign to increase meat consumption.

The first of these articles appeared in THE NATIONAL PROVISIONER of November 30, 1929, and one has appeared in every issue from that time up to the present.

The next article in the series will tell how to make the top chuck roll. After that, descriptions will be given of the cutting of more steaks out of various fore-quarter cuts, which will indicate another profitable use for some of the boned fore-quarter pieces.

BOSTON RETAILERS UNITE.

Arthur Hurovitz of Brighton was installed as president of the Retail Meat Dealers' Association of Greater Boston at a meeting of the association held the middle of the month. Other officers are Tathan Goldman, vice-president; Hyman Gidez, financial secretary; Samuel Green, treasurer; and Frank J. Dorr, jr., recording secretary.

In a statement to the membership Mr. Dorr called on all retail meat dealers to support the work of the association. He told the retailers that

there never was a time when meat retailers had more need for the best judgment they can muster, and urged faithful attendance at meetings and active participation in the activities.

"It is time to bury the hatchet, cast aside petty differences and come forward with a united front. Don't let the outside world say, 'Too bad, they lack intelligence and unity,'" he said, and urged the membership not only to show that there was a kick left in them but that they were prepared to use it.

CUT MEATS FEATURED.

An outstanding feature of a retail meat and fish store in a New England City with a population of 200,000 is the offering of ready-cut meats, according to Domestic Commerce. These are displayed in refrigerated show cases and sold by ordinary clerks who are said to require only three day's training for the work.

The system utilizes to best advantage the time of the relatively high-priced meat cutters. The store's four butchers, located at the rear, have no contact with customers but devote their entire time to meat cutting. Sides of beef are brought in on overhead tracks, weighed in transit and broken down as quickly as possible into the various cuts, thus economizing on ice-box space, and facilitating further preparation for the consumer.

As soon as a platter is emptied it is brought back to the butcher for refilling. Special cuts are prepared to order but they cost more per pound than the ready-cut meat.

The store is planned especially to avoid "bottle necks," or points of congestion. There are two cashiers' windows, well separated, and eight cash registers which record the amount of sales on slips which must be receipted by the cashiers before the bundles can be claimed. Waxed-paper and wrapping-paper rolls are distributed at six-foot intervals along the meat counters. A small stock of canned goods is carried in response to popular demand, but it is not featured. The store does a business of \$600,000 a year.

MEAT EATING FALLS BEHIND.

The joint New York committee on retailer-wholesaler relations met Wednesday, January 15, at Meyer's Hotel, Hoboken. Following the luncheon a business session was held. A series of charts prepared recently by D. W. Michener of the School of Business, Columbia University, was displayed by secretary Pendleton Dudley. The series shows the monthly receipts of meat products in the New York district, and in particular the trend of meat consumption in the metropolitan district.

Somewhat to everyone's surprise, it was shown that meat consumption in this territory is not keeping pace with the growth of population, whereas a considerable increase is indicated in the figures for fresh fruits and vegetables.

Regular monthly luncheon meetings to be held about the middle of each month were voted.

Tell This to Your Trade

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

WHEN GUESTS DROP IN.

Your customers should know that so far as meats are concerned, there is no need for them to be embarrassed or inconvenienced when unexpected guests arrive.

On the market today are any number of substantial meats that can be held safely for a few days with such good refrigeration, as is becoming common. But in addition to these prepared meats there are sealed tin containers holding ham, chicken, frankfurters and other meats.

This new method of preparing and canning meats enables the housewife who has a stock of them on her pantry shelves to prepare tasty, wholesome dishes on short notice and with the least work.

The meats are cooked during the canning process, and all she has to do is warm them to provide dishes that have all the earmarks of freshly-cooked meats.

NEWS OF THE RETAILERS.

Donald Smith has recently opened a meat market in the Smith building, De Pere, Wis.

Joseph H. Rake, Beaver Dam, Wis., will open a meat market in the O'Brien building on February 15. New fixtures and equipment are to be installed.

The stock of the Laurel Meat Co., Laurel, Mont., has been purchased by

Walter Libecap. The new owner will install new equipment and will remodel the present building.

Jake Douma will open a meat market in the Nunn building, Wheeler, Ore., about February 1.

Moran Markets, Inc., 211 Main st., Peoria, Ill., have been incorporated for \$125,000.

A. Keith has opened a new meat market and grocery store at Oaktown, Ind.

J. C. Beck, Franklin, Minn., has sold his meat market to R. K. Munsel.

The Chow Meat Market has opened at 645 Whitley ave., Corcoran, Cal.

Bill Robertson, Marietta, Okla., has sold the Marietta Market to Bob Bobo.

Lerchen Brothers have disposed of their meat market at 8221 Woodward ave., Detroit, Mich., to B. E. Peabody.

E. J. White and George Castle have engaged in the meat business on Court st., Lapeer, Mich.

R. Rau, Big Rapids, Mich., has purchased the meat and grocery business of T. Myers.

Herman Abrassart recently opened the Economy Market on the corner of Sixth and Dubois sts., Vincennes, Ind.

Carl Gartner will move his meat market from the Strange building to 18 S. Harrison st., Shelbyville, Ind.

The Foster White Villa Meat Market, Batavia, O., has been opened in the I. O. O. F. building by E. C. Foster.

N. S. Battles is about to open a meat market in the Good block, Ashtabula, O.

H. W. Morris has engaged in the meat and grocery business, at Edwardsport, Ind.

Hugh Addison, Arcadia, Ind., has purchased the meat market of Fred Addison.

E. F. Wittlinger has opened a butcher shop in the Summit Cherry Market, Toledo, O.

A. C. Wicke Mfg. Co.

Complete Market Equipment



NEW YORK CITY

Main Office and Factory: 406 East 102nd St.

Salesrooms:

425-435 E. 102nd St.

Phone Atwater 0890 for all

Branches

Bronx Branch:

730 Brook Ave.

New York Section

BRONX BRANCH ENTERTAINS.

A large family gathering where everybody knows everybody and consequently where there is no feeling of restraint to mar a perfectly wonderful evening is about the way to describe the thirtieth annual banquet and ball held by the Bronx Branch, New York State Association of Retail Meat Dealers, Inc. It was the aim of the committee in charge to follow the slogan of the Bronx Branch, "a home affair in the home town," and for this reason the dinner last Sunday evening was held at Ebling's Casino in the Bronx.

The tables, accommodating ten or more, were arranged around the room, leaving the center free for dancing. During the dinner, the guests were entertained by radio stars and novelty numbers. The dinner was greatly enjoyed by all present. At its conclusion president Frank Ruggiero made an address of welcome, giving a history of the Branch and its activities, introducing the toastmaster of the evening, business manager Fred Hirsch.

Mr. Hirsch, as usual, placing his own personal troubles in the background, proved an able toastmaster. The speakers included John Pechler, commissioner of jurors; George Metz, secretary to Judge Hadding, state president David Van Gelder, Frank P. Burck of Brooklyn and Mrs. Charles Hembdt, president of the Ladies Auxiliary.

President Ruggiero presented business manager Fred Hirsch with a check for \$150, as a token of appreciation of his untiring efforts on behalf of the Branch and its members. The door prize, consisting of flat silver, donated by G. Edelstein & Co., was awarded to Mr. Haussmann of the Van Iderstine Co. Souvenirs donated by the A. C. Wicke Mfg. Co., were presented to the gentlemen.

Many friends of the retailers were present, among whom were representatives of Armour and Company, Swift & Co., Bronx Independent Meat Corporation, Van Iderstine Company, A. C. Wicke Mfg. Co., Louis Danzig, H. M. Rubin Co., Fred Schildwachter, the Bronx ice man, attorney Irving Aarons, Mr. Gallagher of Mutual Casualty Co., Miss Sherman of the Butchers' Mutual Casualty Co. and many more.

Among the other branches represented was Brooklyn, by Mr. and Mrs. Frank P. Burck, Mr. and Mrs. William Helling, and Mr. and Mrs. John Hildeman; Jamaica Branch, Mr. and Mrs. Gus Fernquist, president and Mrs. Chris Roesel and Mr. and Mrs. Wm. H. Wild; South Brooklyn, state president and Mrs. D. Van Gelder, Mr. and Mrs. Joseph Rossman and Mrs. Stewart; Washington Heights, president and Mrs. Chas. Hembdt, treasurer and Mrs. A. Di Matteo, and Mr. and Mrs. Gus Lowenthal; Westchester, Mr. and Mrs. K. Papp; Ye Olde New York Branch, Geo. Anselm and daughter Francis, Mr. and Mrs. Blank, Mr. and Mrs. L. Goldstein, Mr. and Mrs. Oscar Schaefer, Mr. L. O. Washington and Mr. Johnson.

Chairmen of the committees to whom the success of this affair was largely due were as follows: Ernest Ritzman, entertainment committee; Michael Roth,

arrangement committee; Frank Fiederein, floor committee; Sam Bleicher, program committee; Walter Bantz, reception committee; A. Kellerman, press committee and Philip Gerard, special committee.

AMONG RETAIL MEAT DEALERS.

The general meeting of Ye Olde New York Branch, which was held on Tuesday evening, January 21, had one of the largest attendance on record. Several new members were welcomed into the branch and took great interest in the activities of the evening.

There were two speakers, one of whom was F. C. Foster of the United Thrift Plan, Inc., whose subject was, "Thrift Saving Plan," and the other was Dr. Paul O. Samson, a well-known dietitian and lecturer, who talked on the blending of foods and the importance of regulation in the hours set for meals. He laid particular stress on the fact that to obtain the best possible results from the human machine it is necessary to partake of well-balanced food; to have the substantial meals in the morning and at midday, and to include meat in both of these repasts.

There was also a brief, informal discussion of the efforts that are being made by packers to have the consent decree modified.

Five vocational training classes have been formed in Brooklyn and the students are making splendid progress. Ye Olde New York Branch is establishing its first class next week, and it is expected that another will be formed very shortly. It is planned to have one class for employers and one for employees.

While acting as toastmaster at the 65th annual dinner of the Maennerchor Society of Utica, N. Y., Henry Hoffman surprised his friends by announcing the marriage of his second daughter, Margaret, to Mr. Windshield of the Windshield Scupper Co. in Manhattan on January 15. Mr. and Mrs. Windshield are on a honeymoon trip to California.

The sympathy of the trade is being extended to president of the Brooklyn Branch and Mrs. Anton Hehn upon the passing of the latter's mother.

Rosetta Van Gelder, the popular daughter of state president and Mrs. D. Van Gelder, celebrated a birthday on January 20th.

FRANK FIROR'S DAUGHTER WEDS.

Josephine A. Firor, daughter of Frank M. Firor, president of Adolf Gobel, Inc., and Lieut. Leslie Haynes Wyman, U. S. A., who is stationed at Monterey, California, were married on Friday, January 10 at the Park Lane hotel by Rev. Dr. Raymond Forman of St. Paul's M. E. Church. The bride had for her matron of honor Mrs. David L. Dodd and Lieut. John Southworth Upham, jr., was best man for Lieut. Wyman. Only the family and intimate friends attended the wedding, following which the couple sailed on the S.S. Pennsylvania for California.

NEW YORK NEWS NOTES.

Thos. Nash, Cleveland Provision Co., Cleveland, O., visited New York for a few days during the past week.

G. D. Rogers, provision department, Swift & Company, Jersey City, spent several days in Chicago during the past week.

Oscar G. Mayer, president of Oscar Mayer & Co., Chicago, visited New York for a few days during the past week.

Thomas Wilkinson, head cattle buyer for Armour and Company, Chicago, spent a few days during the past week at the plant of the New York Butchers' Dressed Meat Co.

Edward Shute, superintendent of the New York plant of Wilson & Co., was in Chicago during the past week attending the general meeting of all superintendents of the company.

A. C. Wicke, of the A. C. Wicke Mfg. Co., sailed with Mrs. Wicke for Miami, Fla., last Saturday. They will remain in Florida until next May, so Mr. Wicke may recuperate from his recent illness.

Among the visitors to the New York plant of Wilson & Co. during the past week were G. H. Eckhouse, purchasing department, and A. K. Gembrick and J. D. Cooney, both of the legal department, Chicago. J. I. Russell of Boston also spent a few days in New York.

The novelty corkscrews distributed at the dinner given by Ye Olde New York Branch and Bronx Branch recently, and donated by the A. C. Wicke Mfg. Co., have become so popular that Mr. Wicke is receiving requests daily for them. One of the latest requests comes from Switzerland, S. C.

Conron Bros. Company has completely renovated and modernized the three story building located at 402-410 West 14th st., New York, into quarters that are most suitable for offices and show rooms. The company believes these rooms will be in ready demand as the building is located in the heart of the market district, Ninth and Washington sts., with the well-known G's restaurant occupying the street floor.

Meat, poultry and game seized and destroyed in the City of New York during the week ending January 11, 1930, is reported as follows by the New York City Health Department: Meat—Brooklyn, 55 lbs.; Manhattan, 146 lbs.; Bronx, 35 lbs.; Richmond, 12 lbs.; total, 248 lbs. Poultry and game—Brooklyn, 97 lbs.; Manhattan, 125 lbs.; total, 222 lbs.

Meat, fish, poultry and game seized and destroyed by the New York City Health Department during the week ending January 18th, 1930, were as follows: Meat—Brooklyn, 50 lbs., Manhattan, 835 lbs. Fish—Manhattan, 75 lbs. Poultry and game—Brooklyn, 45 lbs.; Manhattan, 106 lbs.

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The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,715

Saves Labor, Trimmings, Shrinkage

Smoke Your Meats in Stockinets and Get Uniformity, Sanitation, SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance of Mr. Stockinet appearance

Numerous Packers Throughout the Country Are Why Not You?

For Further Particulars Write or Phone

THOMAS F. KEELEY, Licensor, 516 E. 28th St., Chicago. Phone Calumet 0349

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PORK SEASONING

The mildest, sweetest Seasoning you can buy—the meat flavor will predominate. Use LIQUASPICE in your Pork Patties and "fancy link breakfast style."

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PIONEERS IN QUALITY SEASONING

There is no substitute for **QUALITY** in sausage or the spices that flavor it. For 43 years we've distributed *nothing* but top quality spices. If you believe quality sausage builds permanent business, make contact with Bennett Simpson now!

Write today for FREE Samples

Bennett Simpson & Co.

458 Greenwich St.

New York City

With a genuine appreciation of our pleasant associations during the past year, we extend to you our best wishes for a New Year of happiness and prosperity.

WORCESTER SALT

WORCESTER SALT COMPANY

71-73 Murray St., New York, N. Y.

Offices: Boston; Chicago; Detroit; Philadelphia;

Columbus; Charlotte, N. C.; Buffalo, N. Y.

Refineries: Silver Springs, N. Y.; Piffard, N. Y.;

Ecorse, Michigan

Wilson Boomerang Steak Knives Last Longer—Cut Better

Long after the purchase price has been forgotten, Wilson Boomerang Steak Knives go on slicing and cutting, easily and smoothly.

They hold a keen edge longer with less sharpening. Made of double shear steel, hand forged. They're reasonable, too. But at double the price they'd still be the most economical to buy because they last so long.

"For best results, use Wilson's Steels with Wilson's Knives"

TRADE MARK



1780

H. Boker & Co., Inc., 103 Duane St., N.Y. City

Sole Agents for

John Wilson, Sycamore St., Sheffield, England



No. 8079

Less hand scrubbing—

YOU can clean any sort of equipment—ham boilers, hog trolleys, meat hooks, cutting tables, vats, grinders or mixers—and do the job quickly and easily with Meat Packers' Oakite. And you will lower costs, too, because little or no hand scrubbing will be needed. Write for booklet giving directions and formulas.

Manufactured only by
OAKITE PRODUCTS, INC.

20A Thames Street

New York, N. Y.

OAKITE
Industrial Cleaning Materials and Methods

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$13.00@13.40
Steers, medium	10.75@13.00
Calves, medium, good and choice	10.00@15.00
Bulls, cutter-medium	6.25@9.25

LIVE CALVES.

Vealers, good to choice	\$16.50@19.00
Vealers, medium	11.50@16.50

LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$13.25@14.50
Lambs, medium	11.25@13.25
Lambs, common	9.00@11.25
Ewes, medium to choice	4.50@6.50

LIVE HOGS.

Hogs, 160-210 lbs.	\$ @10.25
Hogs, medium	@10.00
Hogs, 120 lbs.	@10.00
Broughs	@9.00
Good Broughs	@9.00

DRESSED HOGS.

Hogs, heavy	\$ @18.25
Hogs, 180 lbs.	@18.25
Pigs, 80 lbs.	@15.00
Pigs, 80-140 lbs.	@18

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	24 @26
Choice, native light	25 @27
Native, common to fair	22 @24

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	23 @24
Native choice yearlings, 400@600 lbs.	24 @25
Good to choice heifers	21 @23
Good to choice cows	16 @18
Common to fair cows	14 @15
Fresh bologna bulls	16 @17

BEEF CUTS.

	Western.	City.
No. 1 ribs	30 @32	32 @34
No. 2 ribs	26 @28	28 @30
No. 3 ribs	23 @25	25 @27
No. 1 loins	33 @36	34 @38
No. 2 loins	33 @36	34 @38
No. 3 loins	28 @32	30 @33
No. 1 hinds and ribs	27 @30	25 @28
No. 2 hinds and ribs	24 @26	23 @27
No. 3 hinds and ribs	20 @23	20 @22
No. 1 rounds	21 @22	21 @22
No. 2 rounds	19 @20	19 @20
No. 3 rounds	17 @18	18 @19
No. 1 chuck	20 @22	21 @22
No. 2 chuck	18 @19	18 @19
No. 3 chuck	16 @17	17 @18
Bolognas	16 @17	17 @18
Rolls, reg., 6@8 lbs. avg.	22 @23	22 @23
Rolls, reg., 4@6 lbs. avg.	17 @18	17 @18
Tenderloins, 4@6 lbs. avg.	60 @70	60 @70
Tenderloins, 8@6 lbs. avg.	60 @70	60 @70
Shoulder clods	10 @11	10 @11

DRESSED VEAL AND CALF.

Prime veal	28 @30
Good to choice veal	23 @26
Med. to common veal	15 @21
Good to choice calves	18 @22
Med. to common calves	14 @18

DRESSED SHEEP AND LAMBS.

Lambs, prime	26 @27
Lambs, good	23 @25
Sheep, good	13 @14
Sheep, medium	7 @10

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	22 @23
Pork tenderloins, fresh	50 @55
Pork tenderloins, frozen	45 @50
Shoulders, city, 10@12 lbs. avg.	17 @18
Shoulders, Western, 10@12 lbs.	16 @18
Butts, boneless, Western	22 @23
Butts, regular, Western	20 @21
Hams, Western, fresh, 10@12 lbs. avg.	22 @23
Hams, city, fresh, 6@10 lbs. avg.	25 @26
Picnic hams, Western, fresh, 6@8 lbs. avg.	15 @16
Pork trimmings, extra lean	20 @21
Pork trimmings, regular, 50% lean	12 @13
Spareribs, fresh	16 @17

SMOKED MEATS.

Hams, 8@10 lbs. avg.	23 @24
Hams, 10@12 lbs. avg.	23 @24
Hams, 12@14 lbs. avg.	22 @23
Picnics, 4@6 lbs. avg.	16 @17
Picnics, 6@8 lbs. avg.	16 @17
Rollettes, 6@8 lbs. avg.	17 @18
Beef tongue, light	30 @32
Beef tongue, heavy	32 @34
Bacon, boneless, Western	22 @23
Bacon, boneless, city	20 @22
Pickled bellies, 8@10 lbs. avg.	17 @19

FANCY MEATS.

Fresh steer tongues, untrimmed	26c a pound
Fresh steer tongues, l. c. trim'd	40c a pound
Sweetbreads, beef	70c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	20c a pound
Mutton kidneys	11c each
Livers, beef	40c a pound
Oxtails	22c a pound
Beef hanging tenders	32c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ 2
Breast fat	@ 4
Edible suet	@ 5 1/2
Cond. suet	@ 4 1/2

GREEN CALFSKINS.

	5-9	9 1/2-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals	20	2.20	2.30	2.50	3.60
Prime No. 2 veals	18	2.00	2.05	2.25	3.35
Buttermilk No. 1	17	1.85	1.95	2.15	3.15
Buttermilk No. 2	15	1.60	1.70	1.90	2.90
Branded Gruby	9	1.05	1.10	1.30	1.80
Number 3					

BUTTER.

Creamery, extra (92 score)	@37
Creamery firsts (88 to 89 score)	32 1/2 @34 1/2
Creamery seconds (84 to 87 score)	28 1/2 @31 1/2
Creamery, lower grades	27 @28

EGGS.

(Mixed colors.)

Extra, dozen	@46
Extra firsts, doz.	45 @45 1/2
Firsts	44 @44 1/2
Checks	35 @35

LIVE POULTRY.

Fowls, colored, fancy, via express	@32
Fowls, Leghorn, via express	@30

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:

Western, 60 to 65 lbs. to dozen, lb.	30 @32
Western, 48 to 54 lbs. to dozen, lb.	28 @30
Western, 43 to 47 lbs. to dozen, lb.	27 @28
Western, 36 to 42 lbs. to dozen, lb.	25 @27
Western, 30 to 35 lbs. to dozen, lb.	23 @25

Fowls—fresh—dry pkd.—12 to box—prime to fecy:

Western, 60 to 65 lbs. to dozen, lb.	33 @35
Western, 48 to 54 lbs. to dozen, lb.	31 @33
Western, 43 to 47 lbs. to dozen, lb.	29 @31
Western, 36 to 42 lbs. to dozen, lb.	27 @29
Western, 30 to 35 lbs. to dozen, lb.	25 @27

Ducks—

Maryland, fancy, per lb.

	22 @24
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Turkeys—

Western, young toms, prime to fancy.

	38 @39
--	--------

Western, young hens, prime to fancy.

	37 @37
--	--------

Squabs—

White, ungraded, per lb.

	65 @70
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Chickens, fryers—fresh—12 to box—prime to fecy:

Western, 36 to 42 lbs., per lb.	31 @32
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Fowls, frozen—dry pkd.—12 to box—prime to fecy:

Western, 60 to 65 lbs., per lb.	32 @32
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Western, 48 to 54 lbs., per lb.

	30 @30
--	--------

Western, 43 to 47 lbs., per lb.

	29 @29
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BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago.

New York, Boston and Philadelphia, week ended Jan. 16, 1930:

	Jan. 10	11	13	14	15	16
Chicago	33 1/2	33 1/2	33 1/2	33 1/2	33 1/2	33 1/2
N. Y.	35	35 1/2	35 1/2	35	35	35
Boston	35 1/2	35 1/2	35 1/2	35 1/2	35 1/2	35 1/2
Phila.	36	36 1/2	36 1/2	36	36	36

Wholesale prices of carlots—fresh centralized

butter—90 score at Chicago:

	33	33	33	33	33 1/2	33 1/2
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Receipts of butter by cities (tubs):

	Wk. to Prev.	Last year.	Since Jan. 1—
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	Jan. 16 week.	1930.	1929.
Chicago	31,441	35,923	37,714
N. Y.	51,173	53,362	37,255
Boston	12,580	10,146	11,157
Phila.	18,500	16,290	12,807

Total 114,703 115,721 98,933

Cold storage movement (lbs.):

	In	Out	On hand	Same week-day last year.
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	Jan. 16.	Jan. 16.	Jan. 16.	Jan. 16.
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Chicago	25,344	137,741	13,219,171	4,494,725
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New York	55,842	140,008	4,472,533	4,274,595
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Boston	33,779	167,278	4,608,508	8,550,353
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Phila.	28,680	12,580	2,965,976	1,688,202
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Total 146,645 458,595 29,327,588 14,007,975

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@ 2.10
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	@ 2.00
Blood, dried, 15-16% per unit	@ 3.90
Fish scrap, dried, 11% ammonia 10% B. P. L. f.o.b. fish factory	Nominal
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.30 @ 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	.375 @ 50c
Soda Nitrate, in bags, 100 lbs. spot	@ 2.14
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.00 @ 10c
Tankage, unground, 9@10% ammo.	3.75 @ 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton c.i.f.	@26.00
Bone meal, raw, 4 1/2 and 50 bags, per ton, c.i.f.	@36.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 9.00

Fotaash.

Manure salt, 20% bulk, per ton	@12.50
Kalnit, 12.4% bulk, per ton	@ 9.10
Muriate in bags, basis 80%, per ton	@36.75
Sulphate in bags, basis 90%, per ton	@47.75

Beef.

Cracklings, 50% unground	@ 1.00
Cracklings, 60% unground	@ 1.02 1/2

Meat Scraps, Ground.

50%	@58.00
55%	@62.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 45 to 50 lbs., per 100 pieces	95.00@125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 85.00
Black or striped hoofs, per ton	45.00 @ 50.00
White hoofs, per ton	@ 75.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@110.00
Horns, according to grade	75.00@200.00

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Jan. 18, 1930, are officially reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,177	7,305	713	26,046
Central Union	2,774	1,532	275	19,287
New York	384	2,874	28,989	10,286

Total 7,315 11,711 29,987 56,288

Previous week 8,331 12,011 25,945 46,095

Two weeks ago 7,222 11,484 13,330 39,767

Lincoln Farms Products Corporation

Collectors and Renderers of

Bones FAT Skins

Manufacturer of Poultry Feeds

Office: 407 E. 31st St.

NEW YORK CITY

Phone: Caledonia 0114-0124

Factory: Fisk St., Jersey City, N. J.

Emil Kohn, Inc. Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

Office and Warehouse

407 East 31st St.,

NEW YORK, N. Y.

Caledonia 0118-0114

5, 1930.

LS.
BY.

@ 2.19
@ 2.00
@ 3.80

Nominal

1.30 & 10c
.75 & 50c
@ 2.14
1.00 & 10c
.75 & 10c

@20.00
@30.50
@ 9.00

@12.50
@ 9.10
@30.75
@47.75

@ 1.00
@ 1.02 1/2

@58.00
@62.00..

CORNS.

95.00@125.00

@ 85.00
45.00@ 50.00
@ 75.00

@110.00
75.00@200.00

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New York
18, 1930,
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Hogs. Sheep.

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